SCV

Sonoma Coast Vineyards

2013 SAUVIGNON BLANC
LAGUNA VISTA VINEYARDS

VINTAGE NOTES

The 2013 harvest was a wonderful follow-up to the great 2012 vintage. The Sauvignon Musque was grown in the Laguna Vista water shed on the Sonoma Coast, with access to great sun during the day and cool fog at night.

WINE MAKER NOTES

The Sauvignon Musque being fermented in re-toasted oak delivers a very complex flavor profile. Clone 1 provides the traditional profile of citrus and lends to the high acidity. The Sauvignon Musque provides depth and shows in the range of pear, fig, and pineapple while adding a rich tropical profile. The sur lees treatment is very evident and felt on the palate as a creamy trait. This wine will make an ideal aperitif wine and a delicious companion to food including fresh or grilled fish and seafood, particularly oysters, crab, and lobster along with grilled or broiled chicken dishes and a wide range of cheeses. Our inspiration for this wine comes from the unique opportunity to marry old and new world winemaking practices resulting in a truly distinctive wine.

TECHNICAL NOTES

Vineyards: Laguna Vista Vineyards
Varietal Composition: 100% Sauvignon Musque
Alcohol: 13.9%
pH: 3.32
RS: 0.03
Barrel Regime: French Oak, 50/50 barrel & stainless steel fermentation, 6 months sur lees