Sauvignon Blanc
2016 • ESTATE • PASO ROBLES

We source our Sauvignon Blanc fruit from a small lot on our Jardine Vineyard. Although vigorous on the vine, during fermentation the wine can be sensitive to degradation so steps are taken to preserve the fragile varietal characteristics.

The grapes for the 2016 vintage were picked and delivered to the winery in the cool morning hours. Gently handled, the fruit was left on the skins with judicious use of inert gas during pressing. The wine was then cold fermented in stainless steel tanks to limit oxidation and preserve the aromatics. Following fermentation, the wine was kept on the lees to further enhance the characteristics and mouthfeel.

Tasting Notes
COLOR: Brilliant, light straw
AROMA: Grapefruit and guava with hints of passionfruit and lemongrass
TASTE: A refreshing wine; citrus and tropical flavors unfold into a vibrant finish

Recommendations
Serve at 50° – 54° F
Enjoy now through 2020
Store in dark dry place at 55° – 65° F
Pairing suggestions: Hard cheeses, Asian cuisine and seafood; perfect with oysters

Technical Notes

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Variety</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.08.16 - 09.09.16</td>
<td>24.7</td>
<td>Jardine</td>
<td>Sauvignon Blanc 100%</td>
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</tbody>
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AGING: Stainless steel
BOTTLING DATE: 02.16.17
RELEASE DATE: 03.17.17
CASES PRODUCED: 2,440
ALCOHOL: 14.9%
PH: 3.45
TOTAL ACIDITY: 6.2 g/L
RESIDUAL SUGAR: Dry

Kevin Willenborg, Winemaker
A lively and refreshing Sauvignon Blanc from Paso Robles