

SIERRA DEL MAR VINEYARD 2017 SAUVIGNON BLANC CENTRAL COAST

Pale flinty stone colored with notes of key lime and Meyer lemon zest and verbena. The wine transitions from citrus to melon with a little spice. The mid palate is juicy with generous but integrated acidity. The finish is mouth filling with honeydew, clover honey and juicy pink grapefruit sections and ripe Bartlett pears.

The grapes for this wine come from cool climate grapes grown throughout Monterey and northern San Luis Obispo County. Mornings are dotted with coastal fog which balance the days with cold mornings. We pick the grapes when ripe, not over ripe. When fully developed, we pick the grapes in the morning when the vineyard is cool and the grapes are cold. This makes it a little challenging to sort them at 7am on the crush pad, but worth the effort. We go direct to press with the grapes and press right away with minimal skin contact. After all the juice is gently pressed we cold settle for 48 hours and then rack the juice clean and commence a cold fermentation which will last 21-30 days. The slower ferment allows for pretty floral fermentation esters to develop which we capture during the maturation process post fermentation. The wine does not go through malo-lactic fermentation protecting the natural acidity some of which remains in the form of malic acid.



FOOD PAIRINGS ▼

Lovely with supreme nachos served with house-made guacamole, salsa Fresca with whole Pinto beans and carnitas or shredded chicken breast topped with sour cream and optional jalapeños. The refreshing Sauvignon Blanc pairs well with most cheeses especially Morbier or Asiago. Try it with a cool beet salad with arugula, goat cheese and champagne vinaigrette.

TECHNICAL NOTES ▼

Varietal Composition:.....	100% Sauvignon Blanc
Appellations:.....	50% Monterey, 50% Paso Robles
Winemaker:.....	Richard Bruno
Alcohol:.....	13.1%
TA:.....	6.35 g/L
pH:.....	3.35
Aging:.....	100% Stainless Steel no Malo-Lactic Fermentation
Production:.....	300 cases