

SIERRA DEL MAR VINEYARD 2018 SAUVIGNON BLANC CENTRAL COAST

The color of this crisp Sauvignon Blanc is a pale steel color with glint of copper. The aromas are very floral and aromatic with rose petal and jasmine notes followed by mango and melon. On the palate the wine has a dry entry with lemon and key lime citrus which expands into lychee and Japanese melon. The finish displays subtle clove and snappy, juicy citron lemon.

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 ▼

Though a refreshing aperitif this wine is ideal with fresh oysters on the half shell with a champagne vinaigrette and freshly grated horseradish. Great with seafood from line-caught sea bass to shrimp and crab. Try it with a flat crust fungi pizza with wild mushrooms and goat cheese or burrata with freshly cut heirloom tomatoes drizzled with aged balsamic and good olive oil.

TECHNICAL NOTES ▼

Varietal Composition:.....100% Sauvignon Blanc
Appellation:..... 100% Central Coast:
73% San Luis Obispo County,
27% Paso Robles
Winemakers:..... Richard Bruno & Chris Condos
Alcohol:..... 13.09%
TA:.....6.14g/L
pH:..... 3.49
RS:..... 0.14g/L (dry)
Fermentation:.....100% Stainless Steel,
cold fermented for 30 days, no ML
Production:.....300 cases