

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.

Paso Robles California has long been known as California's oldest watering place due to its natural sulfur spring. The native Salinan Indians had discovered its healing properties over 1,000 years ago, but it wasn't until the Mission era in 1797 that the natural sulfur spring had become a centralized meeting place. The original resort was built on what today it known as Spring Street along the El Camino Real. The Franciscan missionaries were the first to establish vineyards that same year and were known as the areas first winemakers based at Mission San Miguel.



**TASTING NOTES ▼**

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