

Estate Bottled CA Bonded Winery 5784

## 2018 Sauvignon Blanc

VARIETAL PERCENTAGE: 100% Sauvignon Blanc

AGE OF VINES AND SOIL TYPE: Uboldi Vineyards, Kenwood, CA: 23 year old

vines planted in rocky soils at a 400' elevation.

DATE PICKED: 9/21/2018

HARVEST SUGAR: 24.1 degrees Brix

FERMENTATION TIME/TEMPERATURE RANGE: 45 days, 54 ° -57° F.

FERMENTATION CONTAINER/AGING: Barrel fermented in 3–9 year old French oak. No malolactic fermentation. Aged surlies for 4 months. Stirred by hand twice a week.

ANALYSIS AT BOTTLING:

Alcohol: 13.8% pH: 3.32 TA: 7.1 g/L V.A.: 0.53 g/L R.S: Dry

BOTTLED: 2/25/19

APPROXIMATE LIFESPAN (under proper cellar conditions): 2-4 years.

CASES PRODUCED: 19 Barrels

WINEMAKER: Andrew T. Schweiger

VINTAGE AND WINEMAKER'S NOTES:

This is our 18th release of Sauvignon Blanc from Uboldi Vineyards in Kenwood, CA. The aromatics of this wine blend a broad spectrum of grapefruit, jasmine, and kiwi, to peach, apricot, and banana. These fruit characters are very present along with a mouth-watering acidity, rounding viscosity, and a long, tropical finish. This wine is best served between 52 and 58 degrees F (an average refrigerator after two hours).

