

DISTRICT 7



2014 SAUVIGNON BLANC MONTEREY • CALIFORNIA

VINEYARDS

Sauvignon Blanc is ultra-sensitive to climate and grapes from vineyards that are just a few miles apart can impart very different taste characteristics. For our District 7 Sauvignon Blanc, we chose the fruit from two of our estate vineyards. The brisk and windy conditions in the northern estate vineyard bring out the grassy and herbal traits of this varietal, while the estate vineyard located about 20 miles south, which has a little more sunshine and warmth, brings out the fruity melon flavors.

WINEMAKING

Upon arrival at the winery, the grapes were gently whole-cluster pressed, chilled, and racked clean to a refrigerated stainless steel tank. The juice was slowly fermented at a cool temperature to enhance the varietal aromatics. To preserve the bright fruit flavors and varietal character of our Sauv Blanc, we fermented and aged it almost entirely in stainless steel. This allows the wine's crisp, zesty qualities and distinctive freshness to shine through.

TASTING NOTES

A lively array of melon, passion fruit and citrus flavors glide across the palate. This is a vibrant wine that finishes with a refreshing, crisp acidity. Our District 7 Sauvignon Blanc makes a lovely apéritif or as an accompaniment with simple seafood, herbal-prepared white meat dishes, and spicy, ethnic cuisines.

WINE FACTS

APPELLATION: **MONTEREY**

ALCOHOL: **13.5%**

HARVEST BRIX: **23.5°**

pH: **3.47**

SUGGESTED RETAIL PRICE: **\$16**

CRAFTED FROM 100% ESTATE GROWN WINE GRAPES

DISTRICT7WINES.COM