

# DISTRICT 7



## 2016 SAUVIGNON BLANC MONTEREY • CALIFORNIA

### VINEYARDS

For our D7 Sauvignon Blanc, we selected fruit from five of our estate vineyards, 70% located in our northern estates and 30% from our estate located about 25 miles south. Sauvignon Blanc is ultra-sensitive to climate and grapes from vineyards that are just a few miles apart can impart very different taste characteristics. The brisk and windy conditions to the north bring out the grassy and herbal traits of this varietal, while the warmer, sunshine-drenched environment further south brings out the fruity melon flavors.

### VINTAGE

The grapes were picked in stages beginning in late August, with the final harvest on October 1. The beautiful summer and fall seasons of 2016 gifted our vineyards with the perfect combination of cool mornings, warm afternoons and temperate nights. The cooler conditions allowed us to let the fruit hang on the vine longer and the resulting fruit was the perfect expression of coastal Monterey Sauvignon Blanc.

### 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 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**  
VINEYARD: **Scheid, Baja Viento, Mesa Del Rio, Riverview, San Lucas**  
HARVEST DATES: **8/23 - 10/1/2016**  
HARVEST BRIX: **Various**  
COMPOSITION: **100% Sauvignon Blanc**  
COOPERAGE: **100% Stainless Steel**  
ALCOHOL: **13.5%**  
PH: **3.39**  
TA: **0.55 G/L**  
BOTTLING DATES: **5/10 - 5/12/2017**  
CELLARING: **Enjoy now through March 2019**

CRAFTED FROM 100% ESTATE GROWN WINE GRAPES

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