

SHOOTING STAR SAUVIGNON BLANC 2017

VINEYARDS

We source the Sauvignon Blanc fruit from Dorn vineyards here in Kelseyville. The Dorn family has been farming since 1965 and we have produced our Sauvignon Blanc from their vineyards for 25 years.

WINE STYLE & TASTING NOTE

Winemaking for this varietal is straightforward. The grapes are picked early morning (before dawn), delivered in the coolest part of the morning, crushed and pressed off the skins. The juice is then settled for 24 hours and racked off the lees. The fermentation begins at a cool 50 degrees and finishes up about 3 weeks later. The stainless-steel fermentation and aging preserves the freshness of this wine. This Sauvignon Blanc shows off the great growing region of Lake County, aromas are of guava and citrus zest, with flavors of passionfruit, pineapple, and pink grapefruit.

FOOD PAIRINGS

Pair this wine with marinated shrimp, grilled sea bass with asparagus and hollandaise, or a simple crostini of chevre and lemon zest.

TECHNICAL NOTES

APPELLATION Lake County, CA **ALCOHOL** 13.5% **PH** 3.38
TA 0.69g/100mL **RS** 0.29g/L **BARREL AGING** None **VINE AGE** Avg.
35 years **YIELDS** 4-5 tons per acre **PRODUCTION** 1200 cases **MSRP**
\$15.00

