



CARYS

SAUVIGNON BLANC
MONTEREY, CALIFORNIA

CARYS (Care-iss) is a Welsh name meaning love. It's also exactly how we feel about our wines. The grapes are grown on our sustainably farmed estate vineyards and are blended to create balanced, refreshing flavors. One sip and you'll fall in love too.

VINEYARD

Our estate vineyards in Monterey have excellent climatic conditions for this classic variety. The combination of temperate days followed by cool winds in the late afternoon bring out the fruitiness of the Sauvignon Blanc, with a hint of mineral edginess. Our trellis systems in the vineyard also shelter the grapes, allowing filtered sunshine through the canopy to gently and evenly ripen the clusters.

WINERY

Our Sauvignon Blanc grapes are whole-cluster pressed, chilled and racked clean to a refrigerated stainless steel tank to accentuate the wine's crisp, zesty qualities and retain its distinctive freshness. A select yeast is used to start a long, slow, and cool fermentation to enhance the fruit esters. The finished wine continues to age in stainless steel and is stored cold to retain the wine's aroma, crisp acidity and fresh character.

TASTING NOTES

Playful aromas of citrus, green apple and guava lead into hints of fresh tarragon. Crisp with balanced acidity, this medium-bodied wine ends with notes of bright tropical fruit and a lingering finish. Our Sauvignon Blanc pairs well with grilled seafood, spring salads, and moderately spicy dishes.