

SAUVIGNON BLANC MONTEREY · CALIFORNIA ESTATE GROWN

WINE FACTS

APPELLATION: Monterey
COMPOSITION: 100% Sauvignon Blanc
AGING: 100% stainless steel
ALCOHOL: 13.5% PH: 3.41 TA: 5.8 g/L

2019 ESTATE GROWN · SAUVIGNON BLANC · MONTEREY

District 7 is all that Monterey as a winegrowing region has to offer. The number refers to our official regional designation within the state of California, but District 7 is much more than just a prime number. Most experts recognize Monterey County as one of the most beautiful and diverse winegrowing regions in the world with complex soils and coastal weather patterns. Our winemaking team reaps the benefits of the exceptional fruit we produce, creating wines that are fruit forward, true to varietal character and a delicious reflection of Monterey.





SUSTAINABILITY

Our family has farmed wine grapes in Monterey County, California since 1972. We are committed to cultivating a sustainable future from grapes to glass and as caretakers of our estate grown vineyards, we intend to do just that. Today, we are the proud stewards of 11 certified sustainable vineyards along with a state-of-the-art winery that is entirely powered by renewable wind energy. At our core, we strive to grow and produce delicious wines in a way that is good for the environment and good for our community.

VINEYARDS

Our Sauvignon Blanc comes from five of our estate vineyards, some located in the northern part of Monterey County and some located about 25 miles further 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.

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 Sauvignon 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 tropical fruit, citrus and white peach 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 is the perfect accompaniment to simple seafood, herbal-prepared white meat dishes, and spicy cuisines.