

WITNESS MARK



SAUVIGNON BLANC



As the pendulum of an antique clock swings in perfect balance, a complex network of gears and levers churn in tandem, leaving behind witness marks, or small grooves inside the clock. For veteran clocksmiths tasked with the challenge of repairing such intricate clocks, they must rely on these witness marks to guide their process of restoring the pendulum back into balance. At Witness Mark Wines, our winemaker relies on the same tenets of experience, ingenuity and artistry to craft our wines. A color, an aroma, a lingering flavor profile. These details are the witness marks that guide our winemaker's creative process. The result is a portfolio of beautiful, perfectly balanced wines from California's Central Coast.

WINEMAKING

At the winery, the fruit is gently whole-cluster pressed, chilled, lightly settled and slowly fermented in stainless steel tanks at a cool 50°F. Fermentation is cold and slow to preserve the fresh fruit aromatics and lively varietal character.

TASTING NOTES

Witness Mark Sauvignon Blanc exudes vibrant aromas of citrus and fresh grapefruit, followed by a bright and balanced palate filled with lively citrus, guava and melon flavors. Pair with freshly steamed artichokes, Asian chicken salad, pesto pasta or lemon garlic shrimp skewers.

APPELLATION: Central Coast

AGING: Stainless Steel

ALCOHOL: 13.5%