

CRAFTWORK

Sauvignon Blanc

sustainably farmed | estate vineyards
MONTEREY COUNTY, CALIFORNIA

Honoring the best of traditional winemaking, the wines from our estate vineyards are handcrafted to showcase the natural expression of the vineyard, variety and vintage. In a world of flashy technology, some might call this hopelessly old-fashioned. We call it Craftwork.

Tasting Notes

Striking aromatics of grapefruit and guava with hints of fresh herbs lead to flavors of ripe apple and melon. The finish is bright, crisp with a balanced lingering tropical fruit finish. Delicious as an apéritif, our Sauvignon Blanc is extremely food-friendly and pairs well with a broad range of foods, including citrusy ceviche, grilled shrimp or scallops, gazpacho, and Asian stir fry.

Winemaking

The grapes are whole cluster pressed, chilled and racked clean to a refrigerated stainless steel tank to accentuate the 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 bright aromatics, crisp acidity and fresh character.

Vineyards

With its combination of warm days followed by cool winds in the late afternoon, Monterey County has excellent climatic conditions for this classic variety. The brisk conditions bring out the tropical fruit flavors with a hint of mineral edginess. At Craftwork, we utilize trellis systems in the vineyard that shelter the grapes, allowing filtered sunshine through the canopy to gently and evenly ripen the clusters.

