

ÈQUOIA



SAUVIGNON BLANC

ESTATE VINEYARDS

Èquoia wines are crafted from our sustainably farmed estate vineyards located in Monterey, California. This magical place is hailed as one of the best places on earth to grow wine grapes. It is just the right distance from the Pacific Ocean to balance warm, sundrenched days for ripeness and complexity, with the cooling effects of wind, fog and cold nights for bright, fresh acidity. Complex geology, soils and climates create the most interesting wines. Monterey possesses the most diverse wine growing climate in all of California, with four of the five heat summation regions.

WINEMAKING

At the winery, the fruit is carefully sorted, gently whole-cluster pressed, then chilled and racked clean to a refrigerated stainless steel tank. The juice is slowly fermented at cool temperatures to accentuate the crisp and zesty qualities. The finished wine continues to age in stainless steel and stored cold to preserve its bright flavor, crisp taste and distinguishable character.

TASTING NOTES

Medium-bodied with balanced acidity, Èquoia Sauvignon Blanc is fresh and crisp with aromas of citrus, quince pear and melon. Notes of bright tropical fruit lead into a refreshing and lingering finish. Pairs well with grilled seafood, spring salads and moderately spicy dishes.

APPELLATION
Monterey County

AGING
Stainless Steel

ALCOHOL
13.5%