

Sauvignon Blanc

2017

→ Tasting Notes

- Flavors and aromas of peach, melon and fresh-cut hay.
- Pleasing mineral finish.
- Bone dry, with rich fruit and acidity working together to mimic sweetness in the absence of residual sugar.

→ Vinification

- Sauvignon Blanc is best fermented entirely cool in stainless steel to capture fresh tropical fruit flavors and aromas.
- Following a long cool fermentation, the wine is given a light filtration through our pressure leaf filter.
- Cleanliness, minimal cellular manipulation, and protection from oxygen retains the wine's delicate character.

SOURCES

Monterey, California

BLEND

100% Monterey Sauvignon Blanc

ALCOHOL

13.9%

RESIDUAL SUGAR

0.25%

ACIDITY

0.52g/100ml

pH

3.19



OLIVER
WINERY & VINEYARDS