

2017 Estate Grown Sauvignon Blanc

Our Estate Sauvignon Blanc is grown on the rocky slope at the back of our Black Oak Vineyard, about a mile from the winery on Howell Mountain. The fermentation is started in a stainless steel tank at a cool 51°F until about halfway through, when we then transfer the fermenting must to used French oak barrels to finish fermentation and age for about 6 months in our barrel cave.

The 2017 Estate Grown Sauvignon Blanc has bright citrus and melon aromas jumping out of the glass, followed by hints of spice on the nose. This rich bodied wine has wonderful acidity and minerality on the palate, echoed again with lemon peel, citrus and melon. The long, intense finish and the medium weight make this a very food-friendly wine, pair with grilled shellfish, chicken & tarragon, or a gorgeous cheese platter.

Viticulture

Appellation: 100% Howell Mountain
Vineyard 100% Black Oak Vineyards
Varietal Content: 100% Sauvignon Blanc

Winemaking:

Oak Percentage 100% Barrel Fermentation

Bottling: April 2018
Released: May 2018
Alcohol: 14.2%
Cases produced: 50 cases

Winemaker: Duane D. Dappen

For more info, please contact Michelle at 707.972.1114 or michelle@bravantewine.com