

EAGLE LAKE

WINERY

2018 SAUVIGNON BLANC | MONTEREY COUNTY



WINEMAKING

2018 was an exceptional growing season with ample winter and early spring rains. The summer temperatures were moderate without any prolonged heat spikes. The cool afternoon breezes from the Pacific allowed the grapes to mature evenly attaining full flavors, ideal sugar levels as well as bright acidity. The sustainably-farmed fruit came from the superior blocks of cool Riverview and warmer Viento vineyards. The grapes were harvested at dawn and transported for whole cluster pressing with minimal skin contact. The two fields were fermented separately in stainless steel tanks without any malolactic fermentation. The final blend was determined only after a number of trial blends with the addition of Semillon from the Viento Vineyard to finish off this outstanding, well balanced, 2018 Sauvignon Blanc.

COLOR

Warm, golden shine with brilliant clarity.

AROMA

Expressing passion fruit, with bright aromas of citrus, lemon and melon flavors.

PALATE

Fresh, crisp and lively on the palate. Flavors of tropical fruits including gooseberries, lemon, lime and honeydew melon are followed by a crisp finish with good length.

Blend: Sauvignon Blanc and Semillon

Appellation: Monterey County

Alcohol: 13.5%

Residual Sugar: 6.2 g/L

Acidity: 4.6 meq/L

ph: 3.21

