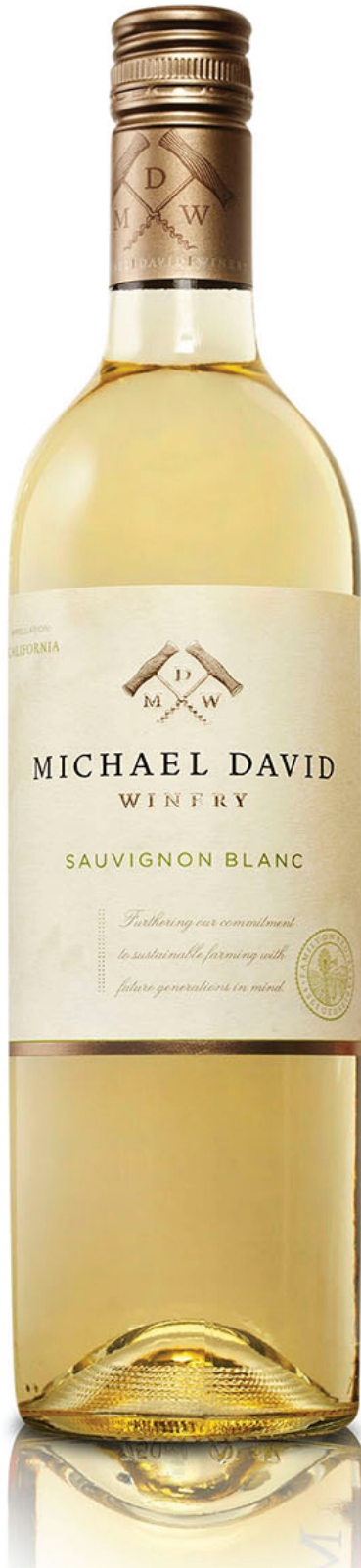


MICHAEL DAVID

EST. | WINERY | 1984



Michael David Sauvignon Blanc

2014 | California Appellation

TASTING NOTES

Aromas of grapefruit and lemon zest are prominent on the nose of our 2014 Sauvignon Blanc. A continuing parade of citrus notes emerge on the palate, revealing fresh grapefruit and tart green apple. Well balanced acidity on the finish makes this summer white crisp, light and refreshing.

WINEMAKING

After picking, we whole cluster press our Sauvignon Blanc on a gentle press cycle to keep phenolics low. The fresh pressed Sauvignon Blanc juice is cold settled to get all grape solids separated to the bottom of the tank. The clean juice above the solids is then racked to another tank where the clean juice is 100% stainless steel cold fermented at 45 degrees to help retain the wine's aromas. The wine is then fermented to dryness.

Technical Data:

T.A.: 0.62g/100ml

pH: 3.29

Alc.: 13.5%

Composition:

68% Lodi

28% Clarksburg

4% Lake County

Time in barrel:

Stainless Steel fermentation, no oak