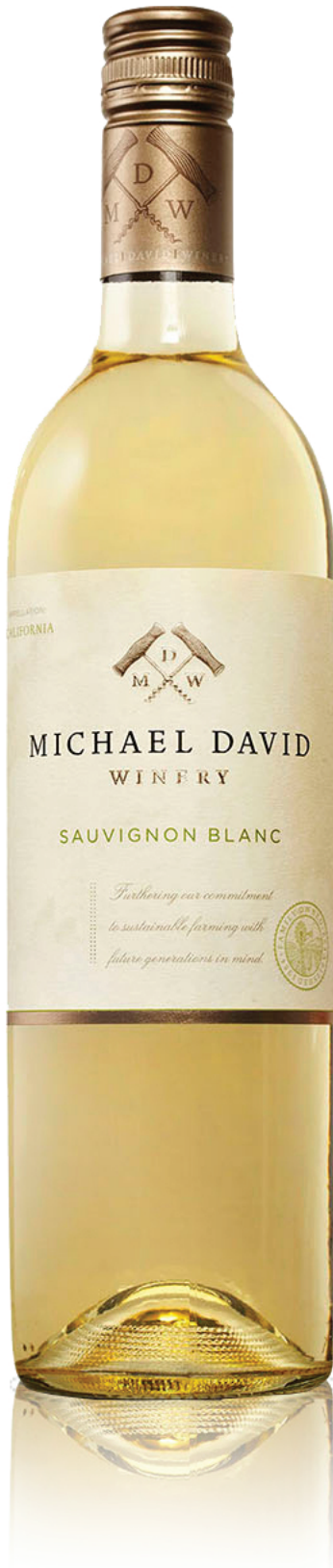


MICHAEL DAVID

EST. | WINERY | 1984



Michael David Sauvignon Blanc

2016 | Lodi Appellation

TASTING NOTES

Aromas of Golden Delicious apples and floral notes of honeysuckle & orange blossom. Bright acids dance in harmony with Asian pear, grapefruit, lemon zest and citrus flavors. Refreshingly crisp on the palate.

88 POINTS

-Wine Enthusiast

Best of Year Issue, 2017

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.

GROWING CONDITIONS

We could not have asked for better conditions for the 2016 growing season. The weather was temperate with only 8 days above 100 degrees Fahrenheit, and the fruit quality was impeccable. We started picking in late July and finished the last week of October, just before heavy rains hit. With so many ideal factors coming together at the peak of harvest, 2016 is a vintage to look out for!

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Technical Data:

T.A.: 0.62g/100ml

pH: 3.26

Alc.: 13.5%

Composition:

100% Sauvignon Blanc

Time in barrel:

Stainless Steel fermentation, no oak

