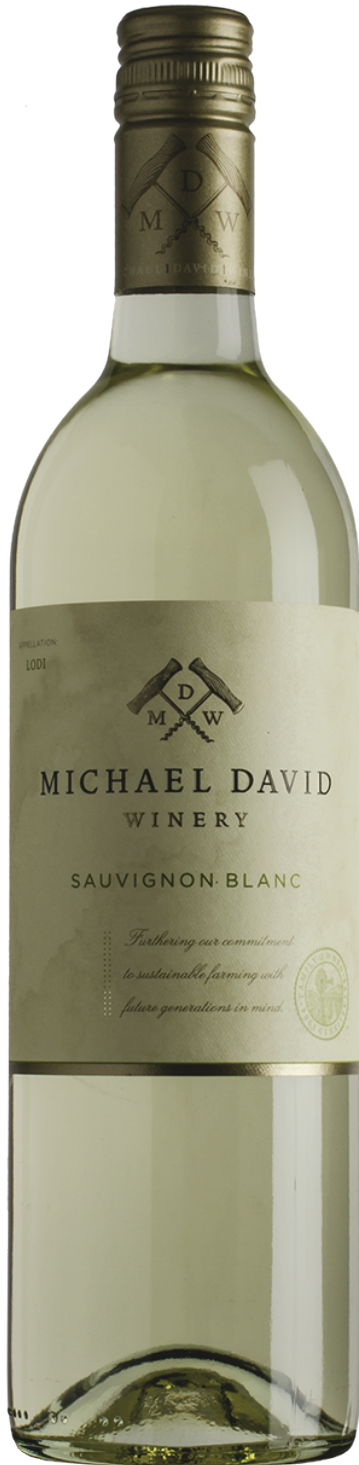


MICHAEL DAVID

EST. | WINERY | 1984



## Michael David Sauvignon Blanc

2017 | Lodi Appellation

### TASTING NOTES

Lime zest, pear and guava aromas showcase the tropical, citrus-laced nose of the 2017 Sauvignon Blanc. Medium bodied with flavors of lemongrass, apple, citrus and tropical fruits shine in this crisp and refreshing wine.

### 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

2017 was a year of extreme weather variation for the Lodi region; higher than average rain fall in the winter and a warm spring pushed the vines into early bud break and promoted vine growth early on. An unprecedented heat wave in August and September pushed the pace of harvest for white and earlier ripening red varietals, until temperatures cooled off in late September. This allowed late-season reds to finish maturing and fully ripen before picking. Over all, white varietals produced bright wines with natural acidity and freshness, and the red varietals showed a lower yield with concentrated and intense flavors.

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#### Technical Data:

T.A.: 0.60g/100ml

pH: 3.26

Alc.: 12.5%

#### Composition:

100% Sauvignon Blanc

#### Time in barrel:

Stainless Steel fermentation, no oak

