



MICHAEL DAVID

EST. WINERY 1984



Michael David Sauvignon Blanc

2018 | Lodi Appellation

TASTING NOTES

This summer sipper opens with a bouquet of green apple, lychee fruit, and a hint of grapefruit. A slightly herbaceous wine with crisp flavors of papaya, apricot and pineapple and medium acidity make for a fresh, light, summer 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.

Technical Data:

T.A.: 0.64g/100ml

pH: 3.32

Alc.: 12.5%

Composition:

100% Sauvignon Blanc

Oak Aging:

Stainless Steel fermentation, no oak

Bottling Date:

April 1, 2019

