



MICHAEL DAVID

EST. WINERY 1984



Michael David Sauvignon Blanc

2019 | Lodi Appellation

TASTING NOTES

Lychee fruit, lemon zest and honeydew melon showcase the citrus-laced bouquet of this 2019 Sauvignon Blanc. Light in body with pleasant acidity, flavors of Asian pear, pineapple and apricot make for a crisp, refreshing, summertime white wine!

WINEMAKING

Sourced from Phillips family vineyards, our Sauvignon Blanc is whole cluster pressed on a gentle cycle to keep phenolics low. The fresh pressed Sauvignon Blanc juice is then cold settled to separate the grape solids, and the clean juice is racked to another tank where it is 100% stainless steel cold fermented at 45 degrees to help retain the wine's aromas. The wine is then fermented to dryness, creating a crisp, clear, delicious Sauvignon Blanc that we are proud to put our name on.

Technical Data:

T.A.: 0.58g/100ml

pH: 3.28

Alc.: 12.5%

Composition:

100% Sauvignon Blanc

Oak Aging:

Stainless steel fermentation, no oak

Bottling Date:

April 29, 2020

