



MICHAEL DAVID

EST. | WINERY | 1984



Michael David Sauvignon Blanc

2021 | Lodi Appellation

TASTING NOTES

“This tangy, refreshing, stainless steel-fermented wine offers plenty of cantaloupe and honeydew melon flavors on a medium body. Its fruitiness lasts nicely though the finish.”

88 POINTS

-Wine Enthusiast

October 2022

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.: 0.65g/100ml

pH: 3.10

Alc.: 13%

Composition:

99% Sauvignon Blanc

1% Semillon

Oak Aging:

Stainless steel fermentation, no oak

Bottling Date:

February 8, 2022

Vineyard Info:

Hwy 12 Vineyard, handpicked

Elevation: 15 feet

Soil: Sandy Loam

Planted Date: 2017



Certified Sustainable Grape Growing by the Lodi Rules Program