



Michael David Sauvignon Blanc

2023 | Lodi Appellation

TASTING NOTES

Our 2023 Michael Sauvignon Blanc opens with vibrant notes of apricot, sliced pear and lemon zest. Clean and light bodied, refreshing flavors of citrus fruit, white peach and honeydew dance on the tongue, carried through by a clean, balanced finish. Pairs great with grilled fish, soft cheeses, and a porch swing on a warm, summer night.

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.: 0.53g/100ml

pH: 3.11 Alc.: 12.5%

Composition:

99% Sauvignon Blanc

1% Semillon

Oak Aging:

Stainless steel fermentation, no oak

Bottling Date:

February 13, 2024