



MICHAEL DAVID

EST. | WINERY | 1984



## Michael David Sauvignon Blanc 2023 | Lodi Appellation

### TASTING NOTES

“Aromatics are zesty and alive, with notes of citrus, kiwi, green papaya and racy acidity on the nose. The flavors on the palate are herbaceous, with green bell pepper, lemon zest and a dry finish. Pair with fried calamari.”

**92 POINTS**  
-Wine Enthusiast  
May 2025

### 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