



2019 SAUVIGNON BLANC

North Coast

VINTAGE NOTES

Compared to the huge crop in 2018, 2019 was much less extreme. Spring was exceptionally wet with 20 days of rain in May. This led to very limited fruit set. After the cool, rainy spring, things settled down, and we had a very steady growing season. 2019 was a vintage where, at the end of the season, nothing forced our hands and we got to pick at the optimal moment.

TASTING NOTES

The 2019 Riley's Rows Sauvignon Blanc was sourced from the Redwood Valley Grape Ranch which we own and farm in Mendocino County. The wine offers a bright nose of and melon and citrus blossom. The palate opens with ripe Meyer lemon and resolves into a delightful Ruby Red grapefruit note.

My goal with this wine is to offer a fresh style of Sauvignon Blanc with pretty fruit, great acidity, and a clean finish. As always, I want to make a varietally correct wine that is well made, delicious, and affordable. I love to pair this wine with fresh seafood like a seabass or scallop crudo or sashimi. We use this a lot as a first course wine when my dad and I do wine dinners together.

SPECS + TECH NOTES

HARVEST: various pick dates Sept-Oct, 2019

APPELLATION: North Coast

ALCOHOL: 13.3%

PH: 3.3

TA: 6.2 g/l

FERMENTATION: 80% stainless steel tank & 20% barrel fermented

CASES PRODUCED: 1,096

