



2015 Sauvignon Blanc

Amador County

NOTES FROM THE WINEMAKER

One of my favorite times of the year is just after harvest when the white wines are done fermenting and still in the tanks. They're chilled to the low 40's to keep them fresh and stable, filling the cellar with beautiful aromas. Cold fermented in stainless steel for 6 weeks, the 2015 Sauvignon Blanc is without a doubt our most delicious vintage yet! Aromatics of white flowers, fresh cut pear, and a hint of peaches make this wine a fantastic companion to seafood, light pasta dishes, and chicken.

TECHNICAL INFORMATION

100% Sauvignon Blanc

Alcohol: 12.0%

pH: 3.40

Production: 815 cases

Growers: Carol Laubach
& Pat Rohan

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