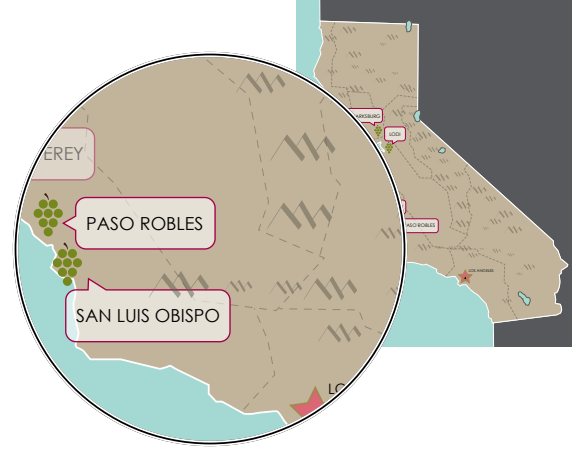




TORTOISE CREEK



SAUVIGNON BLANC

Central Coast AVA

VARIETAL: 100% Sauvignon Blanc

REGION: Central Coast AVA

VINEYARD: The Tortoise Creek Sauvignon Blanc is sourced from sustainably farmed vineyards in San Luis Obispo (75%) and Paso Robles (25%). The growing methods and harvest strategy are the same for each wine in the blend but since each region ripens at different times they are harvested by block and fermented separately. The grapes are harvested at night when it is coolest.

WINEMAKING: The grapes are cold soaked for 24 hours followed by fermentation for 7 days in stainless steel tanks at cold temperatures to retain the grape's natural tropical flavors. This style winemaking keeps the fresh, fruit forward flavors of the grape intact during the winemaking process by keeping the juice away from oxygen exposure. There is no malolactic fermentation and no wood contact in order to maintain the wine's delicate varietal flavors and crisp acidity but it is stirred on its lees to add some texture and depth.

TASTING: Our Sauvignon Blanc is crisp and dry but fruit forward with notes of fresh peaches and white jasmine on the bouquet.

FOOD PAIRING: This is a perfect match for all fish dishes including fresh sushi and oysters, goats' cheese and also great with salads, chicken and fresh vegetable dishes.

ALCOHOL: 13.7 % | **RS:** 0.1 G/L | **TA:** 8.1 G/L



UPC# 0 89832 25933 6
12pk / 750ml

