



TORTOISE CREEK



SAUVIGNON BLANC 2015

“Cuvée Jeane”

Central Coast, California

VARIETAL:

Sauvignon Blanc

“Cuvée Jeane” refers to “Janie’s Blend.”

REGION:

Central Coast AVA — 70% Monterey | 30% Paso Robles

VINEYARD:

Sauvignon Blanc is a grape variety that demands optimum growing conditions. Seventy percent is grown from vineyards in the Monterey region that benefits from direct sunshine and shelter from the Pacific winds by the Santa Lucia Mountains. This is where the low temperatures during the nights and the warm days are just perfect for Sauvignon Blanc. The other thirty percent is sourced from Paso Robles, this inland AVA sits along the golden slopes of the Pacific hillsides and enjoys beautiful sunlight conditions with a hot growing period and enough seaside fog to become one of the world’s most dynamic winegrowing regions.

WINEMAKING:

The Sauvignon Blanc is fermented 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 of oxygen exposure. 100% non-malolactic fermentation maintains the wine’s delicate varietal flavors and crisp acidity.

TASTING:

Our Sauvignon Blanc is crisp and dry with notes of white peach and tropical fruits, and called “Cuvée Jeane” referring to Janie Master who has inspired this special blend.


FOOD PAIRING:

This is a perfect match for classic Sauvignon Blanc pairings, including fresh sushi, oysters, seared scallops, roasted lime chicken and lemon sole fillet.



ABV: 13.7 %
RS: 0.1 g/L
TA: 8.1 g/L

UPC# 0 89832 25933 6

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THE YEAR 2015

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