TWO ANGELS SAUVIGNON BLANC 2012



Description:

This fruit-forward wine has pleasing intensity with appealing grapefruit aromas and hints of green apple, thyme and gooseberry fruit. The wine has a wonderfully fruity presence on the palate from entry to the refreshingly crisp finish.

Winemaker's Notes:

The grapes for Two Angels come exclusively from the Shannon Ridge Ranch vineyards which boast extremely volcanic, red pumice stone terroir. Hugging the mountain rims along the east edge of the High Valley AVA at close to 2,200 feet, the area is reminiscent of the Rhone Valley's Crozes-Hermitage vineyards. From the top of the steep, north-facing slopes of the Sauvignon Blanc vines, there is a commanding view of California's largest natural lake, Clear Lake. While the vines bask in warm sunshine most of the day, the cooling westerly winds off the lake lower temperatures significantly, creating ideal growing conditions for Sauvignon Blanc. The grapes were whole cluster pressed with 10% of the wine aging for three months in french oak, sur lies. 80% of the grapes were from the 1st pick, allowing 20% to remain on the vine for an additional two weeks to gain ripeness and complexity.

Interesting Fact:

The label art was created by Jacob de Backer in 1591. The theme of the piece is the hilarity of inebriation and the trauma of the morning after. Excessive joy must be countered by equally excessive sorrow, with penitential atonement for pleasure (the first "Drink Responsibly" print campaign).

Serving Hints:

Serve slightly chilled, a great accompaniment to fish and shellfish.

PRODUCER: Two Angels
COUNTRY: United States
REGION: High Valley, CA

GRAPE VARIETY: 100% Sauvignon Blanc

RESIDUAL SUGAR: 1.4 g/l

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Pack	Size	Alc%	lbs	L	W	Н	Pallet	UPC
12	750	13.4	34	12.5	9.5	12.25	4X14	89991100026-7

