

TWO ANGELS

SAUVIGNON BLANC 2018



Description:

In the glass this wine shows brilliant light straw colors with a hint of green hues. This fruit forward wine shows beautiful intensity and complexity of aromas that includes hints of Meyer lemon, stone fruit, Golden delicious apple, and slight fresh green grass. On the palate there are added notes of lychee nut and a nutty, rich brown butter richness, to compliment the crisp freshness and a wonderful clean finish.

Winemaker's Notes:

Similar to the past handful of vintages, the grapes come from the acclaimed High Valley Appellation in Lake County from a vineyard located around 2000 feet elevation. With its sloped (20-30 degrees), well drained hillside soils, and slightly cooler daytime temperatures we are able to generate wonderful fruit characteristics in this Sauvignon Blanc.

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, shellfish and pasta.

PRODUCER:	Two Angels
COUNTRY:	United States
REGION:	High Valley, CA
GRAPE VARIETY:	100% Sauvignon Blanc
ALCOHOL %:	14.1%
pH:	3.18
TOTAL ACIDITY:	7.14 g/l
RESIDUAL SUGAR:	1.23 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	37	12.5	9.5	12.25	4x14	89991100026-7	1089991100026-4

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