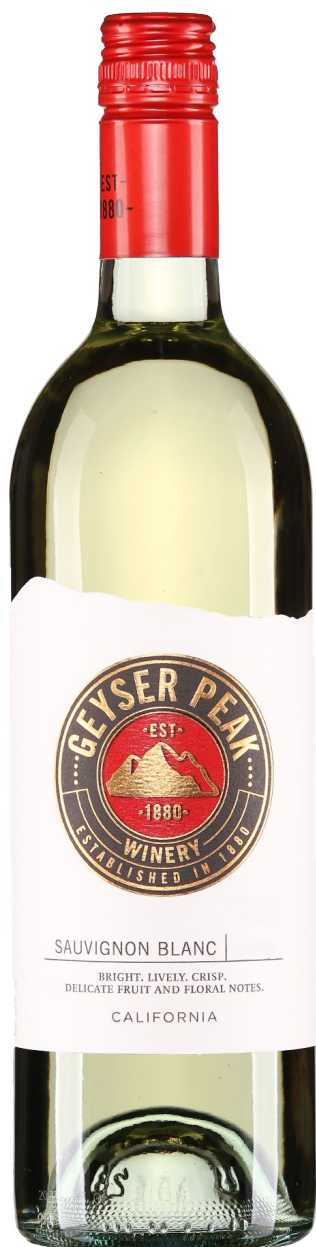


# GEYSER PEAK 2021 SAUVIGNON BLANC

California



**TASTING NOTES:** The Geysler Peak Sauvignon Blanc is pale straw in color with green hues. It is fragrant and floral with notes of citrus blossom, juicy pineapple, grapefruit and a touch of honeydew melon. The nose follows through to the palate with added hints of coconut and fresh herbs. This wine immediately impresses with fresh, clean flavors and extends smoothly to a lingering finish.

**VITICULTURE:** The grapes for this vintage have been sourced from multiple California vineyards, as Sauvignon Blanc grows exceptionally well in many types of climates and soils. This may explain why this grape probably has the broadest range of varietal characteristics, that adds to the wonderful complexity of aromas and flavors the winemaker is able to achieve in making a multidimensional wine.

**INTERESTING FACT:** Geysler Peak was named for the tremendous view of Geysler Peak Mountain directly outside the original winery's window.

**FAMILY:** Geysler Peak Winery has a long and storied history. Founded in 1880, it became the 29th bonded winery in California. The brand has seen a storied past of over 140 years, founded by a local family, changing hands multiple times including management by corporate interests. Today, Geysler Peak has proudly returned to its roots as a family-owned-and-operated business, sourcing fruit from famed winegrowing regions of California. The essence of California terroir can be tasted throughout the range of Sauvignon Blanc, Chardonnay and Cabernet Sauvignon. The motto, "Reach for the Peak," was coined to refer to seeking the utmost quality in wine. It's inarguable that it has.

Derek Irwin is the new winemaker for Geysler Peak. He started his wine career in 1994 after graduating from UC Davis and has a deep knowledge and understanding of the California wine industry having consulted for wineries in various California wine regions.

**PRODUCER:** Geysler Peak

**REGION:** California, USA

**GRAPE(S):** 100% Sauvignon Blanc

**SKU:** GPSB217

**ALCOHOL:** 12.5%

**TOTAL ACIDITY:** 0.56 G/L

**RESIDUAL SUGAR:** 0.07 G/L

**pH:** 3.46