

SAMUEL CHARLES SAUVIGNON BLANC 2018



Description:

This wine immediately impresses with aromas that display good intensity and complexity. Grapefruit and lemon notes with hints of honeysuckle, a touch of herbs, and mineral component are some of the characteristics expressed in the nose. The flavors follow, with a rich silkiness and crisp mouthfeel that leads to a very pleasant, lingering finish.

Winemaker's Notes:

This first vintage of Samuel Charles Sauvignon Blanc comes from the High Valley AVA in Lake County, CA. This vineyard is located at nearly 2,000 feet elevation, some of the highest and best Sauvignon Blanc vineyards in the state. With its sloped (20-30 degree), well-drained hillside soils, and slightly cooler daytime temperatures, wonderful fruit characteristics leap from the wine. It is fermented and aged exclusively in stainless steel to preserve these fresh fruit characteristics, and partially aged sur lies for added richness on the palate.

Serving Hints:

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

PRODUCER:	Samuel Charles
COUNTRY:	United States
REGION:	High Valley, California
GRAPE VARIETY:	100% Sauvignon Blanc
ALCOHOL %:	13.7%
RESIDUAL SUGAR:	0.31 g/l
TOTAL ACIDITY:	6.81 g/l
pH:	3.28 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	38.76	12.31	10.18	13.50	4x14	89918800117-2	1089918800117-9

QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

