

SAMUEL CHARLES



2018 SAMUEL CHARLES SAUVIGNON BLANC

WINE DATA

Producer

Samuel Charles

Region

High Valley, California

Country

United States

Wine Composition

100% Sauvignon Blanc

Alcohol

13.7%

Total Acidity

6.81 G/L

Residual Sugar

.31 G/L

pH

3.28

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 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.

