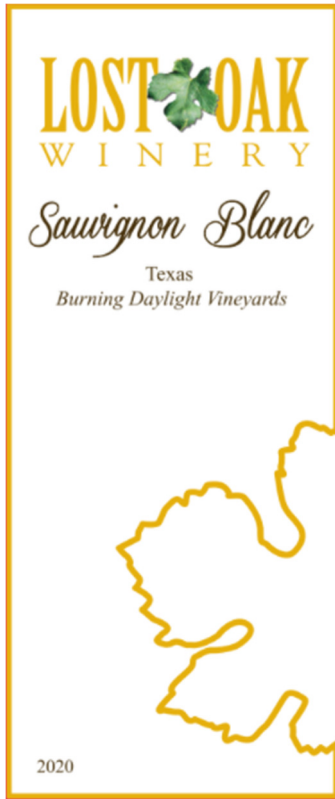


Sauvignon Blanc 2020

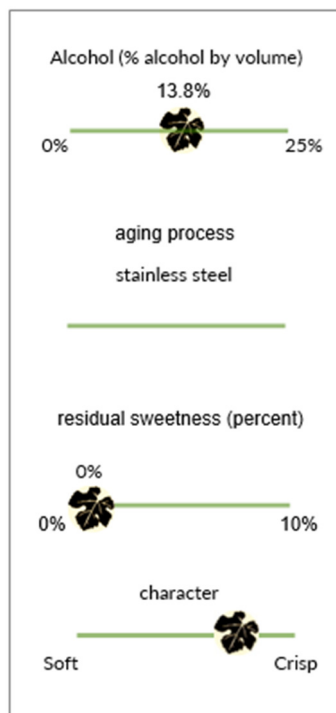


WINEMAKER NOTES

Sauvignon Blanc (so-vee-NYOHN BLAHNK) originates from the Bordeaux region in France. Many believe that the grape gets its name from the French words sauvage (wild) and blanc (white). It is widely planted throughout the world and known for being light and crisp with strong grassy and grapefruit notes. In the right terroir, it can express vibrant minerality. Some of the most notable Sauvignon Blanc wines come from France, Australia, New Zealand, California and Washington. Texas Sauvignon Blancs are becoming more and more popular, expressing less minerality and grass and more lemon and lime flavors.

TASTING NOTES

With a pale straw color, this Sauvignon Blanc has a bouquet of soft grapefruit and a hint of wildflowers. Crisp and refreshing with flavors of zesty citrus. Asian pear and white peach linger on the pallet making this Sauvignon Blanc a bright wine for sipping with friends and family.



TECHNICAL NOTES

Varietals & Vineyards:

100% Sauvignon Blanc from Burning Daylight Vineyards Rendon, TX

Harvest Date:

July 7th and August 5th, 2020
Average Brix: 22.3

Aging:

100% Stainless steel
Bottled on February 5, 2021

Food Pairing

Pair with baked brie with peach jam, lemon shrimp scampi, king ranch chicken casserole, garlic pork loin roast with herb mashed potatoes, or poached pears