



B.R. COHN

SAUVIGNON BLANC

2019 SONOMA VALLEY

VINEYARD

Our Sonoma Valley Sauvignon Blanc is sourced from vineyards surrounding the Kunde Family Winery. Here vines grow in the rolling slopes of the Sonoma Valley and ripen grapes with rich fruit character and vibrant acidity, allowing us to craft a Sauvignon Blanc with mouthwatering varietal character.

HARVEST NOTES

The year started out with ample rainfall which kept the soils moist and cool into spring. Summer was marked by warm, even daytime temperatures with few extreme heat spikes. The opportune weather conditions continued into late summer and fall. The harvest was of average volume, if not slightly below average and the fruit quality was exceptional; allowing us to craft wines with fresh acidity, texture, structure, and finesse.

WINEMAKING NOTES

Sauvignon Blanc grapes were harvested in the cool early morning hours and gently pressed into temperature controlled stainless steel tanks for a slow and cool fermentation. This lower temperature fermentation allows us to maintain the delicate floral and citrus aromatics that characterize a refreshing and palate pleasing Sauvignon Blanc. Partial *sur lie* aging helps round out the wine and give a fuller mid-palate. The wine is allowed to rest and integrate in stainless steel tanks for several months prior to bottling.

TASTING NOTES

The wine is bright lemon colored in the glass with aromas of lemon zest, white peach and delicate white blossoms. The palate reveals lively flavors of Key lime, just-ripe mango and stone fruit, leading to a lip-smacking finish kissed with hints of tangerine zest. This food-friendly Sauvignon Blanc will pair with an array of dishes including lemon basil rubbed grilled chicken, pan roasted trout with butter, zucchini fritters, chilled shellfish dishes or your favorite sushi!

TECHNICAL DATA

Composition 100% Sauvignon Blanc

Alcohol 13.5%

TA 5.45 g/L

pH 3.41