



# B.R. COHN

## SAUVIGNON BLANC

### 2018 SONOMA COUNTY

#### VINEYARD

Sauvignon Blanc sourced from various Sonoma County appellations in an effort to find a mix of tropical, citrus and floral notes. By accessing a few different sites throughout Sonoma county we can add complexity to this blend as well as diversity in the fruit characters intrinsic in Sauvignon Blanc.

#### WINEMAKING

The fruit is pressed immediately into cold glycol lined tanks that will maintain a cooler environment for the fermentation to take place nice and slow. This lower temperature, slower fermentation allows us to maintain the delicate aromatics we are looking for in our Sauvignon Blanc wines. Once it has completed primary fermentation we will inhibit malolactic fermentation to help maintain its bright acidity. The wine stays in stainless steel tanks while being prepped for bottling.

#### TASTING NOTES

The nose suggests bright citrus, hints of tropical notes and lemongrass. The fresh acidity elevates the mix of lemon/lime, guava and melon.

#### PAIRING SUGGESTIONS

Lemon & Basil Grilled Chicken, Grilled Trout with Lemon and Herbs, fresh/ chilled shell fish and your favorite sushi!

#### TECHNICAL DATA

Composition	100% Sauvignon Blanc
Alcohol	13.5%
TA	6.4 g/100 mL
pH	3.3