



B.R. COHN

SAUVIGNON BLANC

2020 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. We will occasionally stir the tank to kick up the lees (sediment). This adds a slight mid-palate mouthfeel to the wine.

TASTING NOTES

The nose suggests citrus zest and tropical fruit with a hint of lemongrass. On the palate the acidity accents the lime and lemon character. A mid-palate richness is present and helps accent mango and papaya notes with a lingering acidity.

PAIRING SUGGESTIONS

Fresh shellfish with citrus mignonette or grilled whitefish with pico topping.

TECHNICAL DATA

Composition	98% Sauvignon Blanc, 2% Pinot Grigio
Alcohol	14.1%
TA	5.55 g/100 mL
pH	3.43