

OUTLOT

WINES

A TRIBUTE TO SONOMA'S RICH AGRICULTURAL HERITAGE

2018 SAUVIGNON BLANC

VINIFICATION

Following a long growing season characterized by moderate temperatures throughout the spring and summer, Sonoma County's 2018 harvest played out like a dream. The harvest began about two weeks later than in previous years, but was more in line with normal timing in the years before the drought. The vintage shows exceptional quality, thanks to consistent growing conditions and cooler temperatures which allowed the grapes to mature slowly.

More than many of its sister varieties, Sauvignon Blanc reflects its origins in the flavor profile of the wine. To enhance its varietal distinction, we minimize the amount of direct sunlight that touches the berries, opting instead for a dappled light effect that encourages the retention of fresh, ripe green characters.

The grapes were harvested at night and whole berry pressed before fermentation in 100% stainless steel.

TASTING NOTES

Straw yellow in color with soft green hues, the Outlot Sauvignon Blanc has bold, herbaceous aromas of lime, grapefruit, and gooseberry. Flavors of passionfruit, lemongrass and gooseberry carry through this bright, medium-bodied wine, finishing with crisp refreshing notes.

VARIETAL COMPOSITION

100% Sauvignon Blanc

APELLATION

40% Russian River Valley
40% Alexander Valley
20% Dry Creek Valley

DETAILS

Alcohol: 13.3%
Residual Sugar: 3.30 g/L
TA: 6.5 g/L
pH: 3.32

