

TORTOISE CREEK

SAUVIGNON BLANC LODI, CALIFORNIA 2021

VARIETAL: 100% Sauvignon Blanc

REGION: Lodi, California

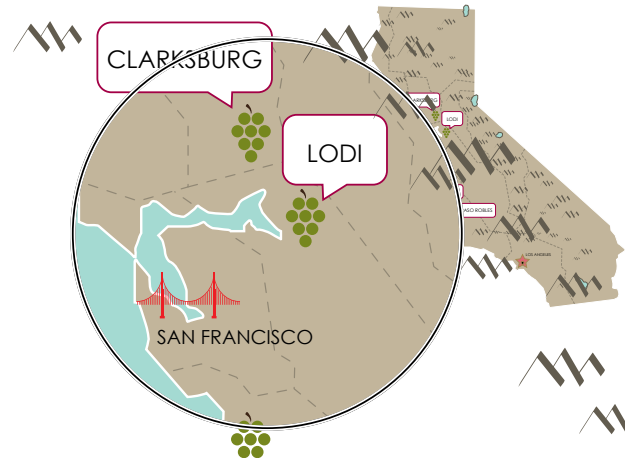
VINEYARD: The Tortoise Creek Sauvignon Blanc is sourced from certified sustainable vineyards in the sandy loams and alluvial clay soils of Lodi. The vineyards take advantage of the cool climate gap between the northern and southern coastal ranges surrounding the San Francisco Bay. As the day's temperature rises, cool breezes drift in from the Delta, keeping the nights cool which is ideal for developing complex long finishing wines. The climate in Lodi is almost identical to Napa with the same mean annual temperatures.

WINEMAKING: The grapes are cold soaked for 24 hours followed by fermentation for 7 days in stainless steel tanks at cold temperatures to retain the grape's natural tropical flavors. This style winemaking keeps the fresh, fruit forward flavors of the grape intact during the winemaking process by keeping the juice away from oxygen exposure. There is no malolactic fermentation and no wood contact in order to maintain the wine's delicate varietal flavors and crisp acidity but it is stirred on its lees to add some texture and depth.

TASTING: Our Sauvignon Blanc is crisp and dry but fruit forward with notes of fresh peaches and white jasmine on the bouquet.

FOOD PAIRING: This is a perfect match for all fish dishes including fresh sushi and oysters, goats' cheese and also great with salads, chicken and fresh vegetable dishes.

ALCOHOL: 13.7 % | **RS:** 0.1 G/L | **TA:** 8.1 G/L



UPC# 0 89832 25933 6
12pk / 750ml

