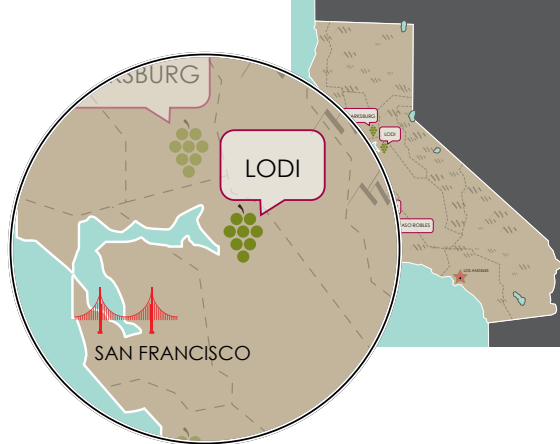


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TORTOISE CREEK



SAUVIGNON BLANC 2022

Lodi AVA

VARIETAL: 97% Sauvignon Blanc, 2.5% Chenin Blanc

REGION: Lodi AVA

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



SUSTAINABLE PRACTICES The Lodi Rules (www.lodirules.com) are California's first 3rd party certified sustainable wine growing standards designed to lead to measurable improvements in the environmental health of the surrounding ecosystem, society-at-large and wine quality. The Lodi Rules program requires growers to use a wide range of sustainable practices that result in continual improvement of all aspects of their farming operations. The Lodi Rules Program is third party certified which means the standards have been reviewed and endorsed by an organization not connected to the Lodi Winegrape Commission. Vineyards in the Lodi Rules program are certified by Protected Harvest (www.protectedharvest.org), an environmental non-profit organization that endorses farmers' use of stringent environmental farming standards.

