

CEDERGREEN CELLARS

2017 SAUVIGNON BLANC

TASTING NOTES:

Stainless steel fermentation. Dry, brilliantly crisp and clean with grapefruit, lemon, star fruit and white pepper. Think shrimp, scallops, crab and oysters sizzling over a wood fire, an icy cold glass of Sauvignon blanc is a fine partner.

VINEYARD- Solstice Vineyard and Meek Vineyard, Yakima Valley

FERMENTATION-Handled in a non-oxidative manner, 100% Stainless Steel.

CONTENTS- 96% Sauvignon Blanc, 4% Semillon

CASES PRODUCED- 1370

RELEASE DATE- Feb. 1, 2019

STATISTICS-

Alcohol- 13.8%

TA - .69

pH - .324

RS - .01 grams/liter



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