



# PELLEGRINI

WINE COMPANY

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## 2015 SAUVIGNON BLANC

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### WINEGROWING

Sauvignon Blanc thrives in Lake County, where the high elevation, intense sunshine and cool nights collaborate to ripen Sauvignon Blanc to express exceptional aromatic intensity while maintaining brilliant acidity.

### WINEMAKING NOTES

Fruit was harvested in the cool early morning hours and pressed whole cluster. The wine experienced an extended cool fermentation in stainless steel to preserve fresh fruit flavors and tropical aromas. Frequent lees stirring was engaged to add textural complexity and richness to the mouthfeel.

### TASTING NOTES

The pure essence of the variety shines in this ebullient Pellegrini Sauvignon Blanc. Its profuse tropical fragrance is infused with guava, mango, honeydew melon and lime zest along with delicate floral notes of clover and sweet pea. Invigorating flavors of green apple, Meyer lemon, Ruby Red grapefruit, juicy white peach and fresh fennel form a refreshing impression. The persistent crispness is balanced by a lingering creamy finish.

### SERVING NOTES

With mouthwatering crispness and layers of citrus and bright herb flavors, this Pellegrini Sauvignon Blanc makes a lively companion to accompany tangy salads, brighten roasted vegetables, and elevate chicken or seafood. For a fragrant lemongrass coconut milk curry, this wine is the perfectly delicious partner. Enjoy this Sauvignon Blanc within a year to capture it in its energetic youth.

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AVA: Lake County  
VARIETAL: 100% Sauvignon Blanc  
ALCOHOL: 14.1%  
TA: 6.60 g/L  
pH: 3.39

HARVESTED: September 5, 2015  
BOTTLED: February 8, 2016  
AGING: 100% Stainless Steel

