



PELLEGRINI

WINE COMPANY

2018 SAUVIGNON BLANC

TASTING NOTES

Our first release from the Nakai Vineyard, this 2018 Russian River Valley Sauvignon Blanc features immense aromas. On the nose, ripe apricot, quince and passionfruit are elegantly buttressed by a sturdy structure of jalapeño and kefir lime leaves. Vivid acid carries the velvety white peach, mango, pineapple and citrus notes across the palate, complimented by the essences of dried hay and river stone.

WINEMAKING NOTES

Perhaps one of the most rewarding wines to make, our 2018 Sauvignon Blanc was a pleasure to taste and smell throughout its entire production. Late summer in the vineyard a heavy leaf removal to create more sun exposure on the clusters which increased the tropical fruit flavors as well as prevented any mold. Once harvested, the grapes were gently pressed with a champagne-style press cycle to limit bitter phenolics releasing into the juice. The free run and light-press juices were moved to stainless steel tank for fermentation, while the heavier pressed juice fermented in neutral French Oak barrels. These lots were inoculated with two different yeasts to maximize the individuality of each lot—a production technique gleaned from a harvest our winemaker spent in Marlborough, New Zealand. The final blend consisted of 2/3 tank fermented and 1/3 barrel fermented—allowing the sharp, linear, tropical stainless steel lot to effortlessly marry with the barrel lot which carries immense palate weight and soft tones.



AVA: Russian River Valley
VINEYARD: Nakai Vineyard
VARIETAL: 100% Sauvignon Blanc

HARVEST: October 17, 2018
BOTTLED: December 3, 2018
ALCOHOL: 13.8%
TA: 7.95 g/L
pH: 3.10