



PELLEGRINI

WINE COMPANY

2022 SAUVIGNON BLANC

TASTING NOTES

Bright and luminant, the 2022 Pellegrini Sauvignon Blanc, emits aromas of kiwi, honeydew melon, slate, and hydrangeas. The zesty acid projects pineapple and lemongrass, harmonized by lighter tones of apricot and jalapeno.

WINEMAKING NOTES

Few wines are as rewarding to make as Sauvignon Blanc. From the day it is pressed to the day it is bottled, the varietal carries immense aroma. Once harvested, the grapes were gently pressed with a champagne-style press cycle to limit bitter phenolics releasing into the juice. The stainless portion was fermented at a warmer than usual 62 degrees, allowing for the fortification of tropical flavors. Barrels for this blend were selected to encourage long texture to balance the wine's strong acid, while also offering just a light wisp of smokiness to complement the fruit flavors. Two acacia barrels are employed in the blend, which lend tremendous texture, and a pleasant green character that compliments Sauvignon Blanc beautifully. Barrels are stirred every two weeks through December to encourage texture development.

PAIRING IDEAS

Grilled chicken legs with ras el hanout, Aleppo pepper, and preserved lemon marinade, with lemon juice dressed slaw.



AVA: Russian River Valley | Sonoma Coast
VARIETAL: 100% Sauvignon Blanc
AGING: 23% French & Acacia barrels,
77% stainless steel tank.

HARVEST: August 29 & September 12, 2022
BOTTLED: April 21, 2023
ALCOHOL: 13.6%
TA: 6.75 g/L
pH: 3.18