



SCHWEIGER VINEYARDS
Spring Mountain | Napa Valley

Estate Bottled
CA Bonded Winery 5784

2017 Sauvignon Blanc

VARIETAL PERCENTAGE: *100% Sauvignon Blanc*

AGE OF VINES AND SOIL TYPE: *Uboldi Vineyards, Kenwood, CA: 22 year old vines planted in rocky soils at a 400' elevation.*

DATE PICKED: *8/30/2017*

HARVEST SUGAR: *25.5 degrees Brix*

FERMENTATION TIME/TEMPERATURE RANGE: *42 days, 55° –58° F.*

FERMENTATION CONTAINER/AGING: *Barrel fermented in 3–9 year old French oak. No malolactic fermentation. Aged surlies for 4 months. Stirred by hand twice a week.*

ANALYSIS AT BOTTLING:

Alcohol: **13.8%** pH: **3.14** TA: **7.3 g/L** V.A.: **0.43 g/L** R.S: **Dry**

BOTTLED: *March 2, 2018*

APPROXIMATE LIFESPAN (under proper cellar conditions): *2–4 years.*

CASES PRODUCED: *379*

WINEMAKER: *Andrew T. Schweiger*

VINTAGE AND WINEMAKER'S NOTES:

This is our seventeenth release of Sauvignon Blanc from Uboldi Vineyards in Kenwood, CA. The aromatics of this wine blend a broad spectrum of lemon, lime, and green apples to passion fruit. These fruit characters are very present in the mouth, accompanying a very crisp finish with a long, round lingering finish. The acidity of this wine makes it refreshing and food friendly. This wine is best served between 52 and 58 degrees F (an average refrigerator after two hours).

