



SCHWEIGER VINEYARDS
Spring Mountain | Napa Valley

Estate Bottled
CA Bonded Winery 5784

2018 Sauvignon Blanc

VARIETAL PERCENTAGE: *100% Sauvignon Blanc*

AGE OF VINES AND SOIL TYPE: *Uboldi Vineyards, Kenwood, CA: 23 year old vines planted in rocky soils at a 400' elevation.*

DATE PICKED: *9/21/2018*

HARVEST SUGAR: *24.1degrees Brix*

FERMENTATION TIME/TEMPERATURE RANGE: *45 days, 54° -57° 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: **3.32** TA: **7.1 g/L** V.A.: **0.53 g/L** R.S: **Dry**

BOTTLED: *2/25/19*

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

CASES PRODUCED: *19 Barrels*

WINEMAKER: *Andrew T. Schweiger*

VINTAGE AND WINEMAKER'S NOTES:

This is our 18th release of Sauvignon Blanc from Uboldi Vineyards in Kenwood, CA. The aromatics of this wine blend a broad spectrum of grapefruit, jasmine, and kiwi, to peach, apricot, and banana. These fruit characters are very present along with a mouth-watering acidity, rounding viscosity, and a long, tropical finish. This wine is best served between 52 and 58 degrees F (an average refrigerator after two hours).

