

SCHWEIGER VINEYARDS



2022 SAUVIGNON BLANC



TASTING NOTES

This Sauvignon Blanc has beautiful aromas of citrus, lime, and passion fruit. Harvested from the cool climate influences of Sonoma, it opens on the palate and presents layered complexity, zest, and a finish of layered grapefruit and minerality. Exquisitely crisp with a lingering finish, this wine would be an ideal pairing with a goat cheese salad or a crudité platter. You can enjoy this wine for another 4 years.

PAIRING IDEAS

Our 2022 Sauvignon Blanc is bright and crisp, a great pairing with shellfish or a spicy dish. Try it with garlic prawns or take out from your favorite Thai restaurant.

TECHNICAL DATA

VARIETALS:	100% Sauvignon Blanc
APPELLATION:	Uboldi Vineyards, Sonoma Valley
BOTTLED:	May 2023
PRODUCTION:	21 barrels produced
ALCOHOL:	13.9%
pH:	3.21
TA:	6.5 g/L
NOTES:	Barrel fermented in 5-8 year old French oak. Aged sur lies with weekly stirring by hand.