



PELEGRINI

WINE COMPANY

2016 SAUVIGNON BLANC

WINEGROWING

Suspended between three mountain peaks in Sonoma County is the elevated Bennett Valley, where volcanic soils, high elevation, cool nights, ocean fog and maritime breezes bestow upon Sauvignon Blanc intense aromatics and brilliant structure. Nate Belden's Steiner Vineyard, situated at 1000 feet elevation on the northwest slope of Sonoma Mountain, is the source for this distinctive wine.

WINEMAKING NOTES

To preserve the pure essence of the varietal, fruit was harvested in the cool early morning hours and pressed whole cluster to a vessel of stainless steel. The wine experienced an extended cool fermentation to maintain fresh fruit flavors and tropical aromas. Frequent lees stirring was engaged to add textural complexity and richness to the mouthfeel.

TASTING NOTES

This Pellegrini Bennett Valley Sauvignon Blanc is especially fragrant and refreshing. Its bright herbal aromas, evoking lemon verbena, fresh basil, mint and fennel, give way to delicate floral notes of honeysuckle, orange blossom and jasmine. Vivid flavors of lime zest, grapefruit and lemongrass form a lively and persistent core of vibrant fruit. Juicy honeydew melon, white peach, and apricot flavors crescendo on the lingering crisp finish.



AVA: Bennett Valley
VARIETAL: 100% Sauvignon Blanc
ALCOHOL: 14.1%
TA: 7.50 g/L
pH: 3.09

HARVESTED: September 20, 2016
AGING: 100% Stainless Steel
SOIL: Gravelly, clay loam