



PELLEGRINI

WINE COMPANY

2013 PELLEGRINI SAUVIGNON BLANC
LEVERONI VINEYARD | LAKE COUNTY



HARVEST September 18th, 2013
BOTTLING February 14th, 2014
ANALYSIS AT BOTTLING
ALCOHOL 14.1%
TA 5.10 g/L
PH 3.34

VINEYARD NOTES

Sauvignon Blanc thrives in Lake County, where the high elevation, intense sunshine and cool nights collaborate to ripen Sauvignon Blanc to express exceptional aromatic intensity while maintaining brilliant acidity. Leveroni Vineyard, planted in 2000, has been the source for single-vineyard bottlings for Pellegrini since the 2003 vintage.

WINEMAKING

Fruit was harvested in the cool early morning hours and pressed whole cluster. The wine experienced an extended cool fermentation in stainless steel to preserve the fresh fruit flavors and tropical aromas. Frequent lees stirring was engaged to augment the luscious texture on the palate.

TASTING NOTES

The pure essence of Sauvignon Blanc is captured in this vibrant wine from the Leveroni Vineyard, conveying an aroma fragrant with lychee fruit, lime zest, and honeydew melon along with delicate floral notes of carnation and clover blossom. Its flavors lead with green apple and citrus and amplify into white peach, mango and feijoa in the mouth. A refreshing and persistent crispness balanced by a fine creaminess give this wine a finish that has a textural complexity reminiscent of a lemon meringue. Crisp and light, it assures to be a bright and lively accompaniment to a creamy goat cheese tart; yet it has sufficient complexity and depth to complement shrimp ceviche or grilled chicken.