

2014

PELLEGRINI

BARREL FERMENTED

*Sauvignon Blanc*

LAKE COUNTY



ALC. 14.1% BY VOL.

2014 PELLEGRINI BARREL-FERMENTED SAUVIGNON BLANC  
LAKE COUNTY

HARVEST September 8<sup>th</sup>, 2014  
BOTTLING May 19<sup>th</sup>, 2015

*ANALYSIS AT BOTTLING*  
ALCOHOL 14.1% | TA 5.93 g/L | PH 3.37

— 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.

— WINEMAKING —

Fruit was harvested in the cool early morning hours and pressed whole cluster.

Sauvignon Blanc is elevated to its highest expression with French oak barrel fermentation and aging sur lies with battonage, endowing the wine with complexity in flavor and richness of texture.

— TASTING NOTES —

Intense aromas of ripe nectarine, Asian pear, lemongrass, lime and melon are coupled with notes of vanilla, caramel and honey. The wine reveals a surprising lushness in the mouth while retaining a fresh, crisp and refreshing impression. The roundness extends through a persistent finish. The Pellegrini Barrel-Fermented Sauvignon Blanc, texturally complex and full of vitality, is a very versatile food partner, pairing with anything from salads and vegetables to fish, pasta and roast chicken.