

The SHEPHERD

2019 SAUVIGNON BLANC



Vintage: 2019 is very similar to the near-perfect 2018 vintage. A cold winter with average rainfall made for a late bud-break. Ideal spring weather allowed for nice berry set and above average yields. Mild conditions throughout summer and fall allowed the fruit to slowly ripen and develop maximum flavor. The wines of 2019 are bold and intense, with nice acidity.

Harvest: October 6 • 23.9 °Brix • 3.33 pH • 6.9 g/L TA

Winemaking: All of the fruit was picked cold and whole cluster pressed. The juice was clarified and slowly fermented in stainless steel tanks. After fermentation the wine remained in tank on the lees (sur lie) for an additional 3 months. This wine was bottled in February 2020.

Wine Analysis: 13.9% alcohol • 3.35 pH • 6.7 g/l TA alcohol

Tasting Notes: Aromas of grapefruit and gooseberry with hints of lemon and jasmine. The mouth is crisp and clean with bright flavors of Key lime, guava, and lychee. Firm acidity provides a zesty finish of citrus, mineral, and spice.

Release Date: August 1, 2020

Cases Produced: 462 cases

3234 OLD SONOMA ROAD, NAPA, CALIFORNIA

WWW.SHEPHERDWINES.COM