

# The SHEPHERD

## 2018 SAUVIGNON BLANC

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**Vintage:** The 2018 vintage will be remembered as nearly perfect. A cold winter with average rainfall made for a late bud-break. Ideal spring weather allowed for a heavy set. Mild conditions throughout summer and fall allowed the large crop to slowly ripen and develop maximum flavor. The wines of 2018 are powerful but elegant; with firm acidity and beautiful balance. This could be the vintage of the decade!

**Harvest:** October 6 • 23.6 °Brix • 3.35 pH • 6.8 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 2019.

**Wine Analysis:** 13.9% alcohol • 3.36 pH • 6.6 g/l TA

**Tasting Notes:** Aromas of grapefruit and gooseberry; with hints of sweet pea 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:** March 1, 2019

**Cases Produced:** 650 cases

**Bottle Price:** \$18.00

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3234 OLD SONOMA ROAD, NAPA, CALIFORNIA

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