

RANDALL-MONROE

California SAUVIGNON BLANC

2017



VINTAGE

2017 was a memorable year, beginning in floods and ending in fire. California started with heavy rains, ensuing a cold and wet spring causing bud-break halfway through May. Following the crisp spring weather came hail in June, leading to hot summer days with climbing heat into the 90's. In the months of July, August and September the temperatures reached extreme levels, leaving some winemakers with doubt for the 2017 vintage. Fortunately, the Sauvignon Blanc grapes were picked in early August, which gave the wine a perfect balance of fruit and acidity.

WINEMAKING

After harvest, we gently press our grapes and cold ferment the juice in stainless steel to retain its delicate fruit aromas and flavors. A touch of Chenin Blanc adds lovely floral aromas and peach flavors.

WINERY NOTES

Classic California Sauvignon Blanc notes of citrus, melon and stone fruit flow across the palate ending in a crisp, refreshing finish.

FOOD PAIRING

This wine will enliven dishes that call for a splash of fresh citrus, such as seafood, fish or poultry. It also makes a refreshing pairing with lighter fare such as goat cheese, salads, and vegetables crudités.

TECHNICAL INFORMATION

Appellation:	California
Varietal Composition:	98% Sauvignon Blanc, 2% Chenin Blanc
Total Acid:	.51 g/100ml
pH:	3.37
Alcohol:	13.5%

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