Technical Information
Appellation: California
Varietal Composition: 100% Sauvignon Blanc
Total Acid: .55 g/100ml
pH: 3.31
Alcohol: 13.5%

WINE NOTES

Vintage:
2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the stage for months of steady and even growth. Temperatures were slightly below average, a good thing, which lead to excellent phenolic development. As a result, Sauvignon Blanc showcases exquisite ripe fruit character with crisp acidic structure.

Winemaking:
After harvest, the grapes were gently pressed and fermented for approximately a week at cool temperatures. Following fermentation, the wine was aged in stainless steel barrels to retain its delicate fruit aromas and elegant flavors. This delicate yet crisp Sauvignon Blanc is complimented by citrus notes and a blossoming finish.

Winery Notes:
Classic California Sauvignon Blanc notes of passion fruit, green apple and stone fruit flow across the palate ending in a crisp, refreshing finish.

Food Pairing:
A fresh pan seared sea bass with steamed green beans and red potatoes pairs well with Marlo Sauvignon Blanc. It also makes a refreshing pairing with lighter fare such as goat cheese, salads, and vegetables crudités.