

# 2018 LION'S RIDGE SAUVIGNON BLANC

The 2018 Lion's Ridge Sauvignon Blanc is made of 100% Sauvignon Blanc grapes and is hand-picked and hand sorted to maintain the highest quality product when it hits the crush pad. The wine is allowed minimal skin contact and is aged and fermented at extremely cold temperatures. This technique allows the wine to maintain its crisp natural acidity, as well as preserve the vibrant aromatic characteristics that would traditionally escape during a warm fermentation. The Central Coast spin of bright citrus and bold melon characteristics blend well with an old world mix of fresh cut grass and subtle minerality.

## HARVEST NOTES

2018 was one of the latest starts to a harvest season throughout California. The spring came with welcomed showers and filled the soil profile with water and giving way to a late spring bud break. The mild summer time temperatures gave rise to extended hang time as the grapes relished in the sun well in to late Fall. The Fall temperatures were seasonably above average and ripened the hanging grapes to optimal sugar and acid levels. The extended hang time helped to develop thick skins and allowed for great structure and complexity without added accumulation of sugars. Yields were again slightly above average, similar to 2017, but the added hang time gave us exceptional quality and structure making for an above average year for quality.

## WINEMAKING NOTES

The Lion's Ridge Sauvignon Blanc is destemmed and cold-soaked on skins for 24 hours to allow for limited extraction of phenolics and tannins out of the skins. Post cold soak the wine is pressed off of the skins and cold settled for another 48 hours allowing the clean juice to be racked off of the thicker lees for a clean fermentation environment. This added technique gives the Sauvignon Blanc a rounder mouthfeel and larger body, separating it and its quality from the typical Central Coast or "new world" style of Sauvignon Blanc. Post fermentation, the wine is stored in stainless steel tanks where it is fined and filtered prior to bottling.

## TASTING NOTES

Color: Very Light, Pale Straw  
Aroma: Fresh Cut Grass, Melon and Lime Rind  
Flavor: Lemon-lime, Green Apples and Minerality  
Structure: Strong Acid with Light to Long Mid Palate and Finish  
Pairing: Butter Poached Halibut, Caprese Salad with Fresh Mozzarella

## TECHNICAL INFORMATION

**Blend:** 100% Sauvignon Blanc  
**Aged:** 100% Stainless Steel Tanks  
**Harvest date:** 9/7-9/16  
**Average Brix at Harvest:** 23.5  
**PH:** 3.41  
**TA:** 0.59  
**Bottling Date:** 4/30/19  
**Alcohol %:** 13.5%



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