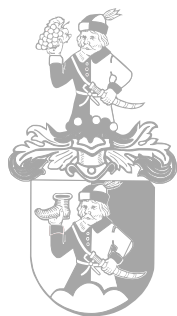


# 2018 SONOMA COAST SAUVIGNON BLANC



**Winery Retail:** \$25

**Alcohol:** 13.5% by volume

**Harvest Dates:** Sep. 20-27, 2018

**Vineyards:** 52% Leveroni  
27% Hi-Vista  
21% Grossi

**Release Date:** April 1st, 2019

**Acidity:** TA=0.73g/100mL; pH=3.40

**Brix at Harvest:** 22.7 degrees

**Fermentation:** 82% aged “sur-lie” in neutral oak, 18% stainless steel

**Aging/ Coopersage:** Aged on the yeast “sur-lie” for 3 months

**Production:** 2,379 cases (12x750mL)

*This well-balanced Sauvignon Blanc is sourced from cooler vineyards in the southern end of the Sonoma Coast AVA. The Hi-Vista vineyard in western Carneros and the Grossi vineyard north of Petaluma contribute spice and bright tangy acidity. The Leveroni vineyard south of Sonoma contributes the unique floral character of the Sauvignon “musque” clone. The resulting blend has a bouquet of nectarine and grapefruit zest, leading to lush fruit flavors of kiwi, lime and grapefruit. It finishes with a refreshing minerality and zesty acidity that makes it an ideal accompaniment to a wide range of soups, salads and shellfish dishes.*



THE **tastingpanel** 93 POINTS  
MAGAZINE

2017 Vintage:

 **WINEENTHUSIAST** 91 POINTS  
MAGAZINE

2016 Vintage:

 **WINEENTHUSIAST** 90 POINTS  
MAGAZINE

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