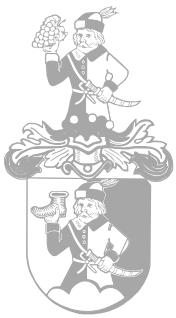


# 2019 SONOMA COAST SAUVIGNON BLANC



**Winery Retail:** \$25

**Alcohol:** 13.2% by volume

**Harvest Dates:** Sep. 17-23, 2019

**Vineyards:** 54% Leveroni  
26% Hi-Vista  
20% Grossi

**Release Date:** April 1st, 2020

**Acidity:** TA=7.3g/L; pH=3.34

**Brix at Harvest:** 23.2 degrees

**Fermentation:** 83% aged “sur-lie” in neutral oak, 17% stainless steel

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

**Production:** 2,430 cases (12 x 750ml)

*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 lemon and grapefruit zest, leading to lush fruit flavors of white peach, lime, and honeydew melon. 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** 92+ POINTS  
MAGAZINE

 **WINEENTHUSIAST** 90 POINTS  
MAGAZINE

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