

# 2020 SONOMA COAST SAUVIGNON BLANC

**Winery Retail:** \$28

**Release Date:** July 1st, 2021

**Alcohol:** 13.1% by volume

**Acidity:** TA = 6.3 g/L; pH = 3.36

**Harvest Dates:** Sep. 3rd & 17th, 2020

**Brix at Harvest:** 23.1 degrees

**Vineyards:** 77% Leveroni 23% Grossi

**Fermentation:** 65% fermented in neutral 320 to 650 gallon oak casks  
20% fermented in neutral oak puncheons  
15% stainless steel fermented

**Aging/ Cooperage:** Aged on the yeast “sur-lie” for 3 months in neutral casks and puncheons

**Production:** 1,384 cases (12 x 750ml)



*This well-balanced Sauvignon Blanc is sourced from cool-climate vineyards in the southern end of the Sonoma Coast AVA. The Grossi vineyard north of Petaluma contributes spice and bright, tangy acidity. The Leveroni vineyard south of Sonoma adds the unique floral character of the Sauvignon “musqué” clone. The resulting blend has a bouquet of lemon and grapefruit zest, leading to lush fruit flavors of white peach, passion fruit, and honeydew melon. It finishes with a refreshing minerality and vibrant acidity that makes it an ideal accompaniment to a wide range of soups, salads, and shellfish dishes.*



2021  
OC FAIR  
COMMERCIAL  
WINE COMPETITION

DOUBLE GOLD MEDAL

97 POINTS

JAMESSUCKLING.COM 

90 POINTS

Wine Spectator 89 POINTS

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