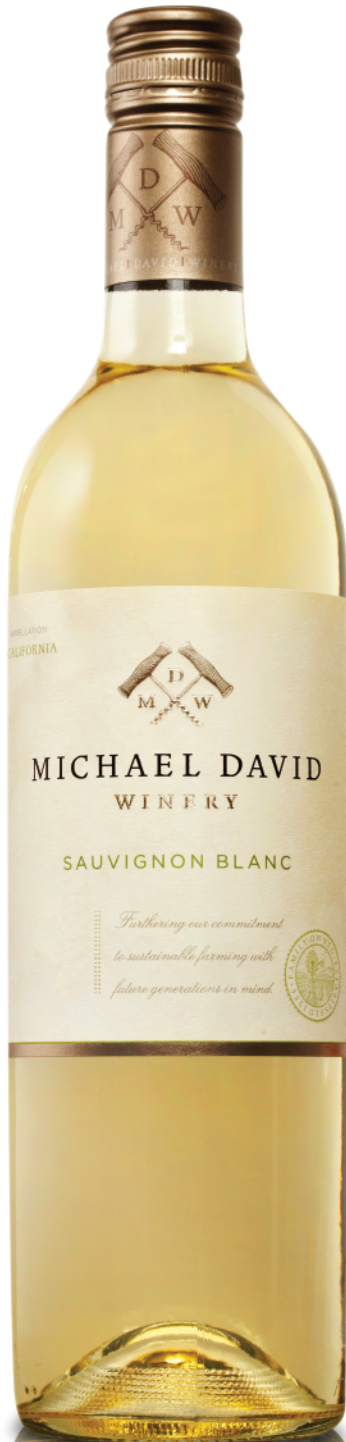


MICHAEL DAVID

EST. | WINERY | 1984



## Michael David Sauvignon Blanc

2015 | Lodi Appellation

### TASTING NOTES

Light in color, the 2015 Michael David Sauvignon Blanc oozes aromas of freshly juiced grapefruit and guava with hints of waxed pepper. An elegant, light-body style that is zesty with fresh acids and quite easy drinking.

### WINEMAKING

After picking, we whole cluster press our Sauvignon Blanc on a gentle press cycle to keep phenolics low. The fresh pressed Sauvignon Blanc juice is cold settled to get all grape solids separated to the bottom of the tank. The clean juice above the solids is then racked to another tank where the clean juice is 100% stainless steel cold fermented at 45 degrees to help retain the wine's aromas. The wine is then fermented to dryness.

### GROWING CONDITIONS

Unusually low rainfall in late winter and early spring delivered California a much drier growing season in 2015. This, along with a lower than average yield in the vineyard, allowed vines to produce a smaller amount of high quality fruit with great concentration, beautiful skin color and balance.

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#### Technical Data:

T.A.: 0.62g/100ml

pH: 3.29

Alc.: 13.5%

#### Composition:

100% Sauvignon Blanc

#### Time in barrel:

Stainless Steel fermentation, no oak