

# Butternut



## Sauvignon Blanc

**VINTAGE:** 2022

**ALCOHOL:** 13.18%

**APPELLATION:** California

### FERMENTATION

Stainless steel fermented over 4-6 weeks

### AGING

Sur lie aged in stainless steel tank

### AROMATICS

Butternut Sauvignon Blanc has aromas of zesty grapefruit and citrus, followed by notes of gooseberry and passion fruit that are all balanced with hints of coconut and vanilla. A hot growing season with small yields, led to a Sauvignon Blanc with concentrated flavors and complexity.

### PALATE

In the mouth, all the flavors combine with excellent crisps, acidity that lingers throughout the finish.

### FOOD PAIRING

Parmesan Crusted Halibut, Pork Tenderloin with Truffle Oil or Asparagus Risotto.

Nutritional Info. Available Upon Request