



## Sauvignon Blanc - 2014



### **Tzabaco Rancho Vineyards – Dry Creek Valley – Sonoma County**

Beautifully crisp and refreshing with a plush mouth-feel highlighted by juicy acidity. Aromas of stone fruit, white peach, minerality and honeycomb. Flavorful on the palate with notes of Meyer lemon, pear and tropical citrus with hints of honeysuckle. Enjoy the touch of lemon creme in the long finish.

Pair this Sauvignon Blanc with white cheeses or lighter summer fare. Try it with seafood or even grilled chicken. A perfect wine to enjoy on a warm summer evening.

100% Sauvignon Blanc blended of 60% Sauvignon Blanc Clone 1 and 40% Sauvignon Blanc Musque Clone. The grapes were specifically chosen for their rich flavor profile and hand harvested. The wine was aged 40% in neutral French oak and 60% in stainless steel.

Total Acidity 7.3

PH 3.19

Alc. 14.4

**58 Cases Produced - \$24 per bottle**



## Viognier - 2014



### **Mounts Vineyards – Dry Creek Valley – Sonoma County**

A lovely full-bodied Viognier that retains a juicy level of acidity. The floral bouquet is accented with hints of wet stone and red delicious apple. A creamy mouth-feel with flavors of pear, ripe pineapple, citrus and vanilla. Notes of apricot develop as the wine opens and continues through the finish.

Viognier is a wonderfully delicious alternative to Chardonnay that can be enjoyed on its own or paired with any number of charcuterie offerings, spicy foods, pasta or grilled dry-rubbed pork ribs.

Picked in the morning fog of August 28th, 2014, each vine and cluster were hand-selected to produce optimal flavors and ripeness. Aged 40% in neutral French oak and 60% in stainless steel, the wine went through partial malolactic fermentation.

Total Acidity 6.1

PH 3.31

Alc. 13.52

**55 Cases Produced - \$28 per bottle**