

MOSHIN VINEYARDS



TECHNICAL DATA

Barrel aging:	Tank fermented 6 months aged in neutral oak
Bottling Date:	4/16/18
pH:	3.21
TA:	7.4
Alcohol:	13.5 %
R.S.:	Dry < 0.2%
Production:	225 cases

Sauvignon Blanc

VINTAGE:
2017

VARIETAL COMPOSITION:
100% Sauvignon Blanc

APPELLATION:
Dry Creek Valley, Sonoma County, California

VINEYARDS / WINEMAKING:

This Sauvignon Blanc is sourced from the Larrick Vineyard - a 2.5 acre parcel that is organically farmed in the Dry Creek Valley. The wine was tank fermented then aged in neutral oak barrels for six months.

TASTING NOTES:

Appealing citrus notes of key lime, fresh lemon, honeydew melon and white spring flowers. Excellent balance of fruit flavor and acidity - refreshingly smooth on the midpalate with a clean, crisp finish.

MOSHIN VINEYARDS
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