

MOSHIN VINEYARDS



TECHNICAL DATA

Barrel aging:	Tank fermented 6 months aged in neutral oak
Bottling Date:	5/10/19
pH:	3.31
TA:	6.9
Alcohol:	12.5 %
R.S.:	Dry < 0.1%
Production:	400 cases

Sauvignon Blanc

VINTAGE:
2018

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:

Bright flinty nose with appealing fruit flavors of fresh honeydew melon, lime zest, mango 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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