



LAZARRE WINES

2018 SAUVIGNON BLANC

SANTA BARBARA COUNTY

Aromas of pear juice, white peach, and honeydew melon with a delicate hint of grass. This racy AF all-stainless as a ton of citrus and tree fruit flavors. Meyer lemon meringue, grapefruit notes, and Bosc pear. Killer richness thanks to extended lees aging.

Two for two, baby. Second vintage in a row that I've been really satisfied with. And this one is better than the last thanks to a superior vintage and my ability to completely process the grapes exactly as I had wished.

So we had originally contracted for 4 tons of clone 1 Sauvignon Blanc from the famed Roblar Vineyard in the Los Olivos District of Santa Barbara County. But two days before the pick, I had the chance to taste the Musque clone on the other side of the vineyard and lost my mind. Insanely flavorful. Great acid. I swapped out my fruit and opted for a 70% Musque/30% Clone 1 combo. Man, I'm so pumped I did. This is the most aromatic and varietally correct SB we've ever done.

Destemmed the fruit into a small tank press and kept the broken berries on the juice for about two hours before pressing. Settled and racked after three days followed by an inoculation with TD Alpha yeast. After a 5 brix drop, I hit the fermentation with a mix of VL-3 and Delta yeasts and set the temperature at 49 degrees. After about 45 days, the wine was dry. Left it on the lees with occasional battonage for five months before filtering and bottling.

I'm going to drink all of this before you get a chance to try it so get onboard ASAP! - Adam Remember the Leopard!

WWW.LAZARREWINES.COM

CALL: 805.226.8816

Appellation: Santa Barbara County,
(Santa Ynez Valley)

Varietal: 100% Sauvignon Blanc

Cases Produced: 170

Alcohol: 13.0%

pH: 3.29

TA: 0.84

Cooperage:

5 months Stainless Steel

Bottling date:

February 08, 2019

Suggested Retail: \$24

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