

BALLARD LANE

THE TASTING
PANEL
91
POINTS



2018 CENTRAL COAST *Sauvignon Blanc*

ALCOHOL		13.95%
CASES		2324 Cases
pH		3.02
TA		6.28 g/L
WINEMAKER		Richard Shelton

GRAPES

100% Sauvignon Blanc

HARVEST

Night picked at 23.4°Brix

Added Cinne Free Terpinase Enzyme in the field to enhance aroma profile

FERMENTATION

VL3 yeast

100% stainless steel fermentation

Cold fermented at 55°F

AGING

100% stainless steel

No malolactic fermentation

AROMATICS


Bright, crisp, apple, quince, lemon blossom, hints of melon, an echo of grassiness, gooseberry and granite.

PALATE

Mouth-watering and juicy with firm structure and a flinty mineral character.

FOOD PAIRING

Oysters, scallops, raw-bar seafood and crudo. Great with goat cheese, charcuterie and fried chicken.

  @BallardLanewine
www.BallardLane.com