

BALLARD LANE



2019 CENTRAL COAST

Sauvignon Blanc

ALCOHOL		13.5%
pH		3.65
TA		5.83 g/L
WINEMAKER		John Crandall

GRAPES

90% Sauvignon Blanc, 5% Semillon, 3% Chardonnay
1% Viognier, and 1% Albarino

HARVEST

Picked at night during the last week of
August and 1st week of September

FERMENTATION

VL3 yeast
100% Stainless steel fermentation
Cold fermented at 55°F

AGING

100% Stainless steel
No malolactic fermentation

AROMATICS

Lemon zest, passion fruit and grapefruit with layers
of chalk, melon and citrus blossoms finishing with
classic Sauvignon Blanc herbal typicity

PALATE

A powerful, rich and fruity entry. Honeydew melon,
grapefruit and a hint of waxy pear round out the fruit
in the middle palate, with mouth-cleansing brightness
and a long finish with ripe peach flesh flavors.

FOOD PAIRING

Oysters, scallops, raw-bar seafood and ceviche. Great
with fettuccine Alfredo, mac & cheese, most Thai
and Chinese dishes, charcuterie and salty cheeses.