



2018 Charles Vineyard Sauvignon Blanc

WINEMAKER'S NOTES:

The 2018 Sauvignon Blanc was harvested from our estate vineyard in Boonville — one of just a few vineyards planted to Sauvignon Blanc in the entire Anderson Valley appellation.

Our climate is cool for Sauvignon Blanc, and our three-acre block must be farmed as carefully and intensively as our Pinot Noir to achieve optimal ripeness. It requires a lot of work, but we are certain it's the reason why we love the resulting wine so much.

The 2018 release is 100% Sauvignon Blanc, fermented with wild yeast and ML strains. It was aged in stainless steel & neutral French oak barrels.

All our wines are labeled with ingredients and the statement "this wine is suitable for vegetarians and vegans." The only two ingredients used in producing this wine were grapes and sulfur.

Clone: 376

Alcohol: 13.4%

pH/TA: 3.31 / 6.2

RS: 5 g/L

Aging: 19.5% neutral French oak barrels and the remainder in stainless steel

Ingredients: Grapes and sulfur dioxide

Suitable for vegans and vegetarians

Cases Produced: 452 (12, 750ml bottles)

Release Date: November 2019

Suggested Retail Price: \$27

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Size-appropriate punchdown tools are a must when teaching the next generation.