



## 2014 Sauvignon Blanc Monterey County

**VINTAGE:** 2014  
**VARIETAL:** SAUVIGNON BLANC  
**APPELLATION:** MONTEREY COUNTY  
**HARVEST DATE:** 9/2/2014  
**BRIX AT HARVEST:** 22.8  
**ALCOHOL:** 14.1%  
**pH:** 3.32  
**TA:** 6.7 g/L  
**CASE PRODUCTION (9L):** 350  
**CASE PACK:** 12 X 750ML  
**RELEASE DATE:** 3/2/2015  
**SUGGESTED RETAIL:** \$20

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### VINEYARD:

Named as one of *Wine Enthusiast's* "Top 10 Best Regions for Wine" in 2013, Monterey County is no longer our well-kept secret. This gorgeous coastal region already had a long history of wine production; wine grapes were first introduced by Franciscan Friars well over 200 years ago. Monterey County's unique climate is created by a deep marine canyon, called the "Blue Grand Canyon" located in Monterey Bay. The cold, deep waters of Monterey Bay bring fog and moderate temperatures to the area throughout a surprisingly long growing season.

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### VINIFICATION:

Grapes are harvested in the early morning from select sources in Monterey County. In the winery, Summerland Winemaker Etienne Terlinden pressed grapes and settled the juice in. Clean juice was racked into temperature-controlled stainless steel tanks for fermentation. Slow, controlled fermentation locks in the fresh, expressive flavors of the fruit.

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### TASTING NOTES:

Always crisp and refreshing, the 2014 Sauvignon Blanc exhibits classic cool-climate aromatics of lemongrass, green apple, and cucumber. Vibrant fruit notes continue on the palate with kiwi and white nectarine; a hint of mango and sweet jalapeno integrates with a racy finish. With a cleansing, bright acidity, this light wine is a great match for ceviche, Greek salad with feta, or even a richer Thai coconut soup. No need to wait for a beautiful beach day in Santa Barbara to enjoy this wine – our Sauvignon Blanc will bring the Santa Barbara beach to you!

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