



WINDSOR

VINEYARDS

2016 SAUVIGNON BLANC

North Coast, Private Reserve

TASTING NOTES

The aromatics leap out of the glass: Exotic lychee and lemongrass interwoven with Meyer lemon, grapefruit, white peach and green apple. Round and full on the palate, the lush, fresh flavors echo the aromas with a firm underpinning of honey and citrus. Long, citrusy finish.

VINEYARD & VINTAGE

The 2016 growing season on the North Coast welcomed warm, even growing temperatures perfectly balanced by cooler than normal coastal influences. The 2016 harvest was early on the North Coast starting as early as July 28th in some areas. Though the harvest was short, the quality of fruit produced by the 2016 growing season was exceptional, with small berries in pristine condition that made for a delicious 2016 vintage.

SERVE

Refreshing and crisp, this aromatic Sauvignon Blanc is the perfect wine for a pool party - light enough to enjoy poolside on its own, with more than enough substance to carry you through grilled veggie skewers, shrimp or other seafood fare. Invite over your favorite ladies and serve our North Coast Sauvignon Blanc with herbed goat cheese and fresh veggies with creamy-dill dip for girl's night in.

PAIR

Seafood: Virtually any seafood - sautéed lemon scallops, grilled Ahi, herbed halibut ceviche
Vegetable Dishes: Greek salad, stuffed bell pepper
Asian Dishes: Stir-fried veggies, sushi, Thai shrimp, Vietnamese lemongrass soup

WINE FACTS

Vintage: 2016
Varietal Composition: 100% Sauvignon Blanc
Appellation: North Coast
Alcohol: 13.5%
Residual Sugar: 3.71 g/L

pH: 3.5
Total Acid: 5.8 g/L

AWARDS & ACCOLADES

2017 Los Angeles International Wine Competition: Gold 92 Points
2017 Pacific Rim International Wine Competition: Silver
2017 San Diego Wine & Spirits Challenge: Silver
2017 Tasters Guild: Silver
2017 California State Fair: Bronze 87 Points

