

2017

Sauvignon Blanc

Windrem Vineyard

Harvest Date: Aug. 19, 2017

Bottling Date: Mar. 21, 2018

Harvest Brix: 22.8

Residual Sugar: 0.25%

Harvest Acid: 6.6 g/l

Bottling Acid: 6.4 g/l

Harvest pH: 3.43

Bottling pH: 3.53

The fruit for our Sauvignon Blanc comes from the Windrem Vineyard located along the Kelsey Creek outside of Kelseyville. Here, with the ideal conditions for this grape variety, we were able to obtain perfect quality fruit. We approach this variety a little differently than many other wineries. Rather than striving for less ripe fruit with vegetal characters in order to make a “New Zealand style” wine, we prefer to harvest riper fruit that produces a wine with more passion fruit and citrus character. This required a small amount of leafing in the fruit zone and removal of clusters that were not of optimum quality. Then we employed careful handling at harvest, a low yielding light pressing to increase liveliness, and cold, slow winemaking in stainless steel tanks along with 20% barrel fermentation to add body and richness. Total production: 451 cases

Description: Aromas of kiwi, mango and lime are immediate. The wine is big on flavors of citrus and minerality with a briny texture that yields to the freshness and pleasure of a rich Sauvignon Blanc. The oak is well integrated aromatically but reinforces the mid pallet structure. Serve this wine with just about any medium to light fare. The wine can be enjoyed on its own as a refreshing beverage, with most seafood or light fare, or with anything that calls for fresh flavorful Vin Blanc.

Please visit our estate winery in scenic Lake County, open Friday through Sunday and by appointment, or at www.ggwines.com.



• 2017 •

Gregory Graham

WINDREM VINEYARD

SAUVIGNON BLANC

LAKE COUNTY

ALC. 13.5% BY VOL.