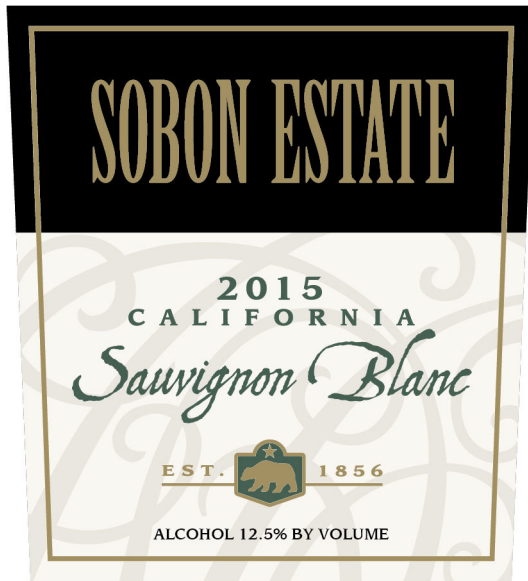


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# 2015 Sauvignon Blanc

## Winemaker Notes

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### 2015 Sauvignon Blanc

Crisp and fruity, a perfect match for seafood and fowl dishes. The aromas are a captivating blend of floral and spicy tones, with a hint of tropical fruit, and toasted coconut.

**Sustainably Grown - Solar Powered**

VINTED AND BOTTLED BY  
SOBON ESTATE, PLYMOUTH, CA

[www.sobonwine.com](http://www.sobonwine.com)

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

750ML  
CONTAINS SULFITES



**DESCRIPTION** Made primarily from our original hillside Estate vineyard planted in 1978, this crisp dry, easy drinking favorite, made entirely from sustainably grown grapes, has developed a decidedly southern hemisphere style as we pick more for flavors than lab numbers. With aromas of fresh cut hay, lemon zest and a vague hint of minerality giving way to enticing suggestions of ripe summer melon and fresh figs on the pallet, this light to medium bodied offering is equally suitable for easy summer picnics as well as white linen fine dining. Clean and fresh on the finish, this wine is an ideal complement to grilled prawns, blackened Mahi Mahi fish tacos or fresh oysters on the half shell.

**FOOD PAIRING** A perfect match for your lunch or dinner menu.

**SPECIFICATIONS** 92% Sauvignon Blanc, 1% Viognier, 6% Semillon, 1% Vermentino  
20% barrel fermented in new French & American Oak barrels.

Residual Sugar:	0.15%
pH	3.4
Total Acid:	6.1 gm/l
Alcohol:	13.1%

**BOTTLED DATE** January 21, 2016; 2,778 cases bottled - 750ml

**RELEASE DATE** February 1, 2016