

Covenant

2025 RED C SAUVIGNON BLANC

SAUVIGNON BLANC

ABOUT THE WINE:

The grapes for this wine are sourced from the Rooster Vineyard in Lake County, California. We ferment with native yeast in stainless steel barrels, stainless steel tanks and some neutral French oak - all of which highlight bright, fresh acidity and vivid fruit flavors. The wine was bottled 3 months after harvest and released early to highlight freshness. It does not go through malolactic fermentation.

TASTING NOTES:

RED C Sauvignon Blanc is blessed with bright acidity and a sleekly styled, mineral-like structure. At its core, the wine offers hints of exotic fruit like guava classic grapefruit notes, with and herbs.

VARIETAL:

Sauvignon Blanc

APPELLATION:

Lake County

PRODUCTION NOTES:

Native Yeast Fermentation in Stainless Steel Barrels; No Malolactive

CASES PRODUCED:

1300

SUGGESTED RETAIL:

\$26



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