

Covenant

2019 RED C SAUVIGNON BLANC

SAUVIGNON BLANC

ABOUT THE WINE:

Our RED C Sauvignon Blanc is sourced from the Rooster Vineyard in Lake County, California. The grapes picked early and fermented 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 5 months after harvest released soon after to capture maximum freshness. It does not go through malolactic fermentation.

TASTING NOTES:

Every year our Sauvignon Blanc gives us deliciously bright acidity and beautiful, firm structure. At its core, the wine offers classic grapefruit notes, with hints of gooseberry and herbs.

VARIETAL:

Sauvignon Blanc

APPELLATION:

Lake County

PRODUCTION NOTES:

Native yeast fermentation in mostly stainless steel barrels and tanks; No Malolactic

CASES PRODUCED:

600

SUGGESTED RETAIL:

\$24



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