

Covenant

2017 RED C SAUVIGNON BLANC

SAUVIGNON BLANC

The 2017 vintage might be best known for the raging fires that occurred in parts of Napa Valley and Mendocino County. But in Sonoma County, there were no fires—just beautifully steady, warm sunshine that ripened our Sauvignon Blanc just the way we like it.

ABOUT THE WINE:

Our RED C Sauvignon Blanc is picked early and fermented with native yeast in stainless steel barrels, stainless steel tanks and some neutral French oak—all of which highlight the grape's bright, fresh acidity and vivid fruit flavors. The wine was bottled after 5 months in barrel and released soon after to capture maximum freshness. It does not go through malolactic fermentation.

TASTING NOTES:

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

VARIETAL:

Sauvignon Blanc

APPELLATION:

Sonoma County

PRODUCTION NOTES:

Native Yeast Fermentation in 90% stainless steel barrels and tanks; No Malolactic

CASES PRODUCED:

720

SUGGESTED RETAIL:

\$24



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