

# CHASING LIONS

## SAUVIGNON BLANC

Growing up on a farm, at the age of five, I began to follow my grandfather around as he tended to his daily chores. Over the years he taught me a lot about farming but also about life. When I was old enough, he told me it was time to get off the farm and “go chase lions.” I never asked him what he meant, but I think even then, I knew. It’s been many years since he passed but I am still chasing lions.

We continue to strive to bring you a Cabernet Sauvignon that tastes exactly as you’d expect year in and year out. Our attention to vineyard location provides us the perfect blend of ripe fruit and herbaceous spices that compliment many cuisines and keeps delivering every vintage perfectly.

**Vintner’s Note:** On the nose, this Sauvignon Blanc shows ripe apricot, quince and passionfruit with a bit of lemon zest and kaffir lime notes. While it has plenty of weightiness and depth of flavor, acid cuts through with plenty of citrus and bright, briney textures.

**Pairings:** Enjoy it on its own or alongside seafood, green salads, grilled chicken, and even chocolate cake.

### Technical information

Vintage: 2021

Appellation: California

Vineyard Sites: Lodi & Monterey

Aging: Stainless Steel

Alcohol: 12.5%

TA: 6.2

pH: 3.5

RS: .3



**Lodi Appellation:** Lodi has a Mediterranean climate with warm days and cool nights. The soil, unlike many other appellations, varies within the AVA, though in most places it is a deep loam that occasionally is covered with large rocks, like the French region of Chateauneuf du Pape.

**Monterey Appellation:** The largest of all American Viticultural Areas, the Monterey AVA runs from the Monterey Bay to the border with Paso Robles. It is one of the most diverse in terms of climatic make-up and types of grapes grown. The most important factor for all farmers in the appellation is their location in relation to the chilly waters of the Pacific Ocean.

