

IMAGERY.

2017 Sauvignon Blanc



TASTING NOTES | Subtle honeysuckle aromas gently perfume the nose. Vibrant notes of citrus, lemon-lime, and grapefruit play on the tongue as a hint of dry Muscat (15%) lends refinement and softness to the finish.

VINIFICATION | Grapes from different regions of California are chosen for their excellent site location and soil makeup. Each site contributes its own flare to create this bright, vibrant wine. In the vineyard, careful canopy management helps us ensure that grapes are ripening evenly, avoiding too much intense sun and developing the acid needed to create delicious crispness in the final wine. Our Sauvignon Blanc is cold fermented and then aged in 100% stainless steel drums.

VINTAGE | During winter and spring of 2017 we had record-breaking rainfall - 75 inches. After the wet start, the vines developed at rapid growth. We endured four heat waves before the berries fully changed color. We did not pull leaves around the fruit as we normally do, keeping the clusters shaded from the intense summer heat. The vintage finished late, but overall the wines are fruit forward with nice acidity.

IMAGERY | Rooted in three decades of Sonoma Valley winemaking, Imagery embraces the artistry of fine wine. Our estate Tasting Room is known for helping wine lovers discover new and esoteric varietals surrounded by one of the world's largest wine label art collections. In our new line of Imagery wines, we're celebrating traditional varietals enhanced with something a little outside the box. It's our way of inviting you to raise a glass and Broaden Your Palate.™

pH	3.31
T.A	5.4
Alcohol	12.5%
RS	.36
Blend	85% Sauvignon Blanc 15% Dry Muscat