

ACOYA SAUVIGNON BLANC



WINEMAKING PROCESS:

FERMENTED IN STAINLESS STEEL, FILTERED AND BOTTLED. NO OAK AGEING.

TASTING NOTES:

AROMATIC AND BRIGHT WITH HINTS OF FRESH CUT GRASS. SCENTS OF LEMON, GRAPEFRUIT AND PEAR SKINS. VERY CRISP WITH GREAT BALANCE AND ACIDITY. GREAT WINE TO PAIR WITH SEAFOOD, SHELL FISH OR TO DRINK ON ITS OWN.

VINEYARD LOCATION: SONOMA COUNTY
AND LAKE COUNTY

APPELLATION: CALIFORNIA

VARIETAL COMPOSITION: 100% SAUVIGNON
BLANC

WINEMAKERS: HOSSEIN NAMDAR &
ROBERT GOYETTE