

Covenant

2016 RED C SAUVIGNON BLANC

The 2016 vintage might be best known for the raging fires that occurred in parts of Napa Valley and Mendocino County. But in Healdsburg, there were no fires—just beautifully steady, warm sunshine that ripened our Sauvignon Blanc just the way we like it.

ABOUT THE WINE:

Sourced from veteran grape grower Allan Nelson's vineyard in Healdsburg, CA, 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:

We have made Sauvignon Blanc from Allan Nelson's vineyard since 2010. Every year it offers us deliciously bright acidity for freshness and structure. At its core, the wine offers classic Dry Creek grapefruit notes, with hints of gooseberry and herbs.

VARIETAL:

Sauvignon Blanc

APELLATION:

Dry Creek Valley, Sonoma County

PRODUCTION NOTES:

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

CASES PRODUCED:

700

SUGGESTED RETAIL:

\$24



(510) 559-9045

WINE@COVENANTWINES.COM

COVENANTWINES.COM

SAUVIGNON BLANC