



2018 Curated Collection North Coast Sauvignon Blanc



OUR STORY

Our Curated Collection wines are small-lot selections chosen by Jean-Charles Boisset exclusively for the Boisset Collection Ambassadors. Available for a limited time, each wine is crafted by our winemakers to deliver the highest quality for the price. Curated Collection selections are not sold in tasting rooms or in stores, and are only available through your Boisset Collection Ambassador.

ABOUT THE VINTAGE

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest.

CONVERSATIONS WITH THE WINEMAKER

The grapes are sourced from two prominent vineyards found in Lake County and Sonoma County. The first vineyard located in the hills and warm growing region of Lake County, allows our Sauvignon Blanc to maintain rich, fruit forward aromatics. The second vineyard is nestled in the Russian River Valley region of Sonoma County where the cooler climate allows for bright acidity to shine through. Our 2018 vintage was picked early to enhance the refreshing characteristics of the Sauvignon Blanc grape and 100% stainless steel fermented for 5 months where it aged sur lie before blending and bottling.

WINE PROFILE

Our 2018 Curated Collection North Coast Sauvignon Blanc is bursting with bright citrus and chalk aromas from the glass. A full, tangy mouthfeel on the palate leads to flavors of gooseberry, lime, fresh orange blossom and a hint of minerality with a long, racy finish. This wine shines with bright acidity that makes this a thirst-quenching wine on a hot summer day.

TECHNICAL NOTES

Appellation: North Coast

Alcohol: 12.5% by vol.

pH: 3.42

TA: 4.8g/L

Ageing: 5 months, stainless steel