



KRISELLE
cellars

2016
Sauvignon
Blanc

Tasting Notes

Honeydew melon, green apple and kiwi are prominent aromas in our 2016 Sauvignon Blanc. On the palate a spectrum of flavors ranging from lime to passionfruit with a textured mouth-feel round out the crisp acidity of this incredibly food-friendly wine. The slight salinity of this wine makes it an ideal pairing with fresh oysters, and other delicate seafood such as sole or halibut. Complement recipes with fresh green herbs such as cilantro, mint or parsley to bring out the zest in those dishes. This is an exceptional wine for challenging dishes such as salads, vegetables and even moderately spiced meals. Optimal cheese pairing: Goat Cheese.

Additional Facts

Appellation: Rogue Valley

Harvest Date: 8/29/16 – 9/15/16

Tonnage: 8.0 tons

Brix at Harvest: 22.4 – 23.9

pH: 3.11 Alcohol: 13.0%

Varietal: 100% Sauvignon Blanc

Fermentation/Barrel Program: 39% neutral French Oak aged, 61% Stainless steel tank

Residual Sugar: 0.6%

Production: 668 cases