



KRISELLE
cellars

2018
Sauvignon
Blanc

Tasting Notes

Ahhhhh.....Sauvignon Blanc. You will find refreshing notes of apple, pink grapefruit, and green grass in the aromas of Kriselle Cellars 2018 Sauvignon Blanc. Balance is the key to this intriguing and layered wine that is equal parts complex and thirst-quenching. Lemon zest, apricot, and tangerine come to the mid-palate. Bright acidity is balanced with a slight textured weight that develops, especially when enjoyed a bit warmer than ice cold. Exceptionally food-friendly with lighter fare. Best enjoyed with friends.

Additional Facts

Appellation: Rogue Valley, Southern Oregon

Harvest Date: 8.30.18 -9.25.19

Tonnage: 1.5 tons

Varieties: 100% Sauvignon Blanc

Brix at Harvest: 21.0 – 23.5

pH: 3.10

TA: 7.8 g/L

Alcohol: 13.5%

Fermentation/Barrel Program: 26% on neutral oak,
75% stainless steel

Residual Sugar: 0.6%

Production: 700 cases

Drink/Cellar Recommendation: Drink now. Will
hold for 1-2 years