



KRISELLE
cellars

2017
Sauvignon
Blanc

Tasting Notes

Ruby grapefruit, green apple, lemon zest and mint are inviting aromas found in the Kriselle Cellars 2017 Sauvignon Blanc. This dry white wine is complex on the palate with bright acidity in the foreground and a softer, rounder finish. Packed with citrus notes, this wine also exhibits hints of minerality and fresh-cut grass. You will find flavors of pear, glazed pineapple, lychee and cream within the mid-palate. Medium-bodied with a spectrum of flavors, the Kriselle Cellars 2017 Sauvignon Blanc is a wonderful compliment to foods with a degree of spice, such as Thai or curry recipes. Our Sauvignon Blanc pairs beautifully with our nearly-famous Chicken Curry Salad. We also adore this Sauvignon Blanc with our prosciutto wrapped feta-stuffed dates, as the tangy cheese and the salty ham balance superbly with the fruit character in this wine. Classic pairings include fresh oysters, crab and scallops. For your cheese course, select young cheeses such as goat cheese, feta and ricotta.

Additional Facts

Appellation: Rogue Valley, Southern Oregon

Harvest Date: 8/27/17 to 9/15/17

Varieties: 100% Sauvignon Blanc

Tonnage: 12.0 Tons

Brix at Harvest: 21.0 to 23.5

pH: 3.50

TA: 8.1 g/L

Alcohol: 12.9%

Fermentation/Barrel Program: 74% stainless steel, 26% neutral French oak

Residual sugar: 0.6%

Production: 750 cases