



## Montoya 2021 Monterey Sauvignon Blanc

### APPELLATION

The Monterey American Viticultural Area (AVA) is one of Monterey County's top growing regions, with day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Grapes for Montoya wines were grown on our Monterey vineyards, giving us control over quality from the time the vines are planted until grapes are harvested. For our 2021 vintage, the grapes come from our Suter and Twin Oaks vineyards. Each vineyard lends the grapes different characteristics, from ripe citrus to tropical flavors.

Grape Sourcing: 100% Monterey

### WINEMAKING

The grapes were harvested during cool night and early morning. We used 100% free run in the final blend and cold fermented in 100% stainless steel with yeasts selected to emphasize grapefruit and tropical notes. The wine was gently filtered and fined prior to bottling.

Varietal Blend:

82% Sauvignon Blanc, 16% Grenache Blanc, 2% Muscat of Canelli  
Alc. By Vol. 13.5%, TA 6.2%, pH 3.3

### WINEMAKER'S NOTES

Ripe tropical and citrus aromas. Grapefruit, passionfruit, and Meyer lemon flavors burst on the palate framed by bright acidity and a crisp finish.

Suggested Pairings: A versatile wine, equally delightful with dishes ranging from oysters on the half shell to crab cakes; from fish tacos to endive salad with goat cheese.

