



MONTOYA

2023 SAUVIGNON BLANC

HARVEST

Monterey's 2023 vintage saw a cool and temperate spring, ideal for slow, even bud break, followed by a mild summer with consistent sunshine. Harvest arrived in October yielding grapes of exceptional quality.

VINEYARDS

The Monterey American Viticultural Area (AVA) has day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Grapes for our Montoya Sauvignon Blanc came from two clones grown in our Suter Vineyard, giving us control over quality from the time the vines are planted until grapes are harvested. Each clone lends the wine different characteristics, from bright citrus to tropical flavors.

WINEMAKING

We harvest and destem in the vineyards during cool night hours to preserve the grapes' crispness and aromatics. After pressing, wine separated by clonal to begin cool fermentations using different yeasts that worked to enhance distinct aroma or flavor characteristics. Wine was aged for 4 months in stainless steel.

TECHNICAL SPECS

Grape Sourcing: 100% Monterey
Varietal Blend: 100% Sauvignon Blanc
Alc. By Vol. 13.2%, TA 6.9%, pH 3.20



TASTE PROFILE: Aromas of **tropical fruit**, and cut **grass** followed by flavors of **mango** and **citrus peel**. Crisp and refreshing.

PAIRS WELL WITH: **crab cakes**, grilled **fish tacos**, and mixed greens salad with **goat cheese**