



2023 Sauvignon Blanc

Alcohol label %: 12.9 | pH: 3.24 | Acidity (TA): 8.1 | Residual Sugar (g/L): 2.0



Growing Conditions

The vineyard is filled with varieties that are exciting and will shape Michigan countries future. It sits high up on a plateau overlooking the Manitou islands. The layout and design are in keeping with our most progressive techniques. The location and shape of the land will allow even the most difficult varieties to fully develop regardless of the vintage's challenges.

Winemaking

Upon harvesting this wine, we decided to gamble and go for a maximization of varietal character. To do this we crush the fruit and let the juice soak in the skins in an anoxic environment for an extended period of time. This also helps to load the juice with precursors of pleasant aromatic compounds. Our winemaking team cold soaked this wine for 9 hours before pressing the fruit.

Aging

This wine was aged in a stainless steel tank.

Nose

This white wine has bright with citrus notes and minerality on the nose.

Palate

This crisp, white wine is delicious and sure to please your palate.

Food Pairing

Sauvignon Blanc makes the perfect companion to herb-driven sauces over chicken, tofu, or fish. It also matches well with herb-driven Asian flavors like Thai or Vietnamese cuisine.