

Michael Ros Winery

2023 Sauvignon Blanc

**Alcohol label %: 13.4 | pH: 3.53 | Acidity (TA): 5.9 | Residual Sugar (g/L): 0.0 |
Serving Temperature (°C): 50.0**



Growing Conditions

Michael Ros Vineyards

Winemaking

33 day fermentation at 56F in stainless steel tank

Aging

Aged in tank for 7 months

Nose

Pineapple, melon, straw and a hint of green and jalapeno peppers on the nose

Palate

Pineapple, melon, straw and a hint of green and jalapeno peppers, clay minerality, and Texas red grapefruit

Food Pairing

Grilled shrimp, pork tenderloin, fish tacos or Thai cuisine