

DRIFTING

WINES



2017 CALIFORNIA SAUVIGNON BLANC

ABOUT THE BRAND – Drifting often leads to something great! As is the case, when a winemaker collides with a vineyard that they immediately fall in love with. This is what happened when Steve M, Winemaker for Drifting Wines sauntered into the rich, sandy loam soils in Lodi. After gazing into the sun-soaked vines, he felt the urge to walk freely among them, select the beauty within the vines and create wines that feel like you are floating above.

WINEMAKERS NOTES – Such is the case when zesty citrus and green apples collide with fresh peaches and a touch of passion fruit. The finish is lingering and complete with a slight fresh acidity.

CHEF RECOMMENDATIONS – Just delicious on its own, but a platter of cheeses is always good, especially goats cheese and an aged cheddar. Grilled pork, chicken and of course flaky style fish dishes only enhance the experience.

TECHNICAL DETAILS –

BLEND – 80% Sauvignon Blanc, 10% Pinot Grigio, 10% Chenin Blanc

APPELLATION: California (primarily Lodi)			
AGING: Stainless steel			
ALC.	13.0%	PH: 3.36	TA: 5.52
RS	.5 g/L	UPC: 7 24826 13281 2	