

MACLAREN

Sauvignon Blanc

LEE'S

2018



VINEYARD NOTES

Rogers Vineyard is nestled in the cooler, southern region of Dry Creek Valley, benefiting from the morning fog that comes off the Russian River. The vineyard was planted in 1998 to clone 1, with some Musqué vines interspersed.

WINEMAKER NOTES

The vineyard was harvested on a foggy morning in early September. The fruit was immediately pressed to tank at the winery before transferring to neutral oak barrels where the primary fermentation took place. The relatively cool fermentation took 17 days before being aged in barrel for 6 months; lees were stirred regularly to flesh out the mid palate. The wine was filtered before bottling.

TASTING NOTES

Lee's Sauvignon Blanc is a light straw-colored wine with a beautiful bouquet of citrus blossom and honeysuckle. Key lime and tropical fruits jump out of the glass and notes of anise and minerality reveal themselves in the mid-palate. A backbone of bright acidity makes this a lively and refreshing wine.

FOOD PAIRINGS

Everything sea food! Enjoy crab, ceviche, shellfish, or fish tacos with lime and cilantro.



VINEYARD Rogers Vineyard	VINE AGE 20 years	PRODUCTION 168 cases
APPELLATION Dry Creek Valley	HARVEST DATE September 10th, 2018	ALCOHOL 12.5%
CLONES 1 & Musqué	BARREL AGING Neutral French oak barrels	SRP \$32
