



Cloudfall

2017 SAUVIGNON BLANC
MONTEREY COUNTY

Cloudfall wines aren't made for the glass, but for the meal. Each blend marries masterfully with a myriad of dishes, heightening the art of cooking, the flavor of food, and the joy of dining. Our food-focused approach results in wines that are subtle, not overpowering, with the right acidity and crispness to cleanse the palate, enhance drinkability, and enrich epicurean creations. Cloudfall Sauvignon Blanc is a restaurateur's pocket wine—a reliable perfect pairing for memorable meals.

VINEYARD

Cloudfall Sauvignon Blanc grapes are grown in the San Lucas appellation with its rolling hills and beautiful vistas. The region is characterized by foggy mornings, warm days and cool bay winds in the late afternoon. Summer temperatures often fluctuate as much as 40 degrees from day to night, extending the growing season and giving the fruit time to develop full body and flavor. The soil is looser and well-drained, with shale and various sizes of sandstone that allow for deep root penetration, producing grapes that are brighter and fruitier.

WINEMAKING

The 2017 Cloudfall Sauvignon Blanc was blended using mature grapes to enhance complex tropical fruit aromas. The blend underwent 100% non-malolactic fermentation in order to maintain crisp acidity and further intensify the natural varietal flavors.

WINEMAKER NOTES

Subtle melon aromas pair alongside the fresh fruit flavors of white peach and passion fruit. Invigorating on the palate, notes of bell pepper and lemongrass provide a crisp mouthfeel and a bright, lingering finish.

WINE INFORMATION

COMPOSITION: 100% Sauvignon Blanc
APPELLATION: 76% Monterey County, 24% San Luis Obispo
VINEYARD: Scheid Vineyard, San Lucas AVA
ALCOHOL: 13.30%