

Butternut

Butter Yourself Up

Sauvignon Blanc

VINTAGE: 2021

ALCOHOL: 13.5%

APPELLATION: California

FERMENTATION

Stainless steel fermented

AGING

100% Stainless steel

AROMATICS

Butternut Sauvignon Blanc has citrus-driven aromas and orange blossom with expressions of lemongrass on the nose.

PALATE

The flavors mirror the citrus-driven aromas with passion fruit, melon, grapefruit, and lemon curd with balanced acidity and silky richness for a refreshing enjoyment.

FOOD PAIRING

Cucumber Gazpacho, Thai Food, Greek Salad, Spinach Enchiladas or cheese selections of Goat Cheese, Gouda or Brie



Nutritional Info. Available Upon Request