

2016 SAUVIGNON BLANC

FALCON SERIES



Refreshing minerality with a hint of honeysuckle and poached pear make this a velvety and easy drinker

VINIFICATION:

2016 saw the second harvest of Kestrel View Estates Vineyard's Sauvignon Blanc, and we are proud to present this 100% estate Sauvignon Blanc! The grapes were tenderly handpicked and whole cluster pressed before beginning cold fermentation in a stainless steel tank. Fermentation was stopped when the wine reached a residual sugar of 0.3%, making it off dry and perfect for a picnic. The wine was filtered before bottling to produce its clear, sparkling color and refreshing taste.

WINEMAKER'S NOTES:

Our Sauvignon Blanc is a bright and clear straw that sparkles in your glass on a hot Summer day. The nose is mineral with delightful notes of honeysuckle and poached pear. The velvety body lingers into a delicate lemon grass finish, making a perfect companion for both refreshing herbal hors d'oeuvres or a spicy and creamy chicken pasta.

YOUR TASTING NOTES:

SUGAR PROFILE

0.3%, off dry

VINEYARD

Kestrel View Estates Vineyard

BLEND

100% Sauvignon Blanc

TECHNICAL

ALC. 13.3%
pH: 3.35
TA: 6.3

CASES

291

PARSLEY MINT PESTO

PAIR WITH 2016 FALCON SERIES SAUVIGNON BLANC

INGREDIENTS

- 3c Italian parsley, packed
- 3 ½ to 4c fresh mint leaves, packed
- 3 green serrano peppers, seeded, deveined and coarsely chopped
- 4 garlic cloves, coarsely chopped
- 2 TBSP stone-ground mustard
- 3 TBSP honey
- ½ tsp salt
- ½ tsp ground black pepper
- ½ to ¾ c extra virgin olive oil



PREPARATION:

- In a large food processor bowl, combine parsley, mint, peppers, garlic, mustard, honey, salt and pepper until thoroughly mixed.
- With processor running, slowly pour in olive oil and thoroughly mix.
- Refrigerate leftovers in a tightly covered container.
- Serve with bread and topped with butter for a refreshing appetizer, or on pasta or chicken breast.