

2017 SAUVIGNON BLANC

FALCON SERIES



VINIFICATION:

Our estate Sauvignon Blanc grapes were carefully handpicked and brought to our Prosser winery where they were destemmed and left to a short maceration period before being pressed to a stainless-steel tank for cold fermentation. 80% of our 2017 vintage remained in the stainless-steel tank in direct contact with fine lees for 8 months while 20% was aged in oak barrels to add complexity. Before bottling, the wine was blended and filtered to produce its clear, sparkling color and refreshing taste.

WINEMAKER'S NOTES:

Our Sauvignon Blanc is a bright medium yellow that sparkles in your glass on a hot summer day. The nose is intense with minerality and delightful notes of yellow grapefruit, limestone, and jasmine. The palate is well balanced with a pleasant acidity and fatty body that finishes with a hint of honey suckle. This wine makes the perfect companion for both a light fish appetizer or a creamy chicken pasta.

YOUR TASTING NOTES:

SUGAR PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
1.29 g/L Dry	100% Kestrel View	100% Sauvignon Blanc	TA: 5.83 pH: 3.47 Alc. 13.4%	363

BAKED FISH AND POTATOES

PAIR WITH 2017 FALCON SERIES SAUVIGNON BLANC

INGREDIENTS

- 2 large baking potatoes, peeled
- 4 tablespoons extra virgin olive oil
- 1 pound fillet of sole (8 pieces)
- 4 tablespoons minced thyme leaves plus 4 whole sprigs
- Salt and pepper
- 1 lemon cut into 4 wedges



PREPARATION:

1. Put the potatoes in a pot, cover with cold water and bring to a boil. Parboil the potatoes for 5 minutes. Drain, cool and cut into thin slices. Set aside.
2. Lightly brush a 12 1/2 x 9 1/2 x 2-inch baking dish with 1 tablespoon of the olive oil.
3. Bake at 350 until the fish easily flakes and the potatoes are beginning to brown, about 25-30 minutes.
4. You can also cook it at 425 for a shorter period of time, 12-15 minutes. All will depend on the thickness of the fish and how thinly the potatoes are sliced.
5. Cover the bottom of the dish with a layer of the potatoes and sprinkle them with salt, pepper and 1 tablespoon of the thyme leaves. Drizzle 1 tablespoon of olive oil over the thyme. Arrange the fish fillets in a single layer on top of the potatoes. Sprinkle the fish with salt and pepper and 1 tablespoon of the olive oil. Sprinkle 1 tablespoon of the thyme over the fillets.
6. Cover the fish with the remaining potato slices; add salt and pepper, the remaining thyme and olive oil. Bake uncovered until the fish turns milky white and the potatoes are cooked through.
7. Use a wide-faced spatula to lift the fish from the baking dish to individual dinner plates. Serve 2 fillets per person.
8. Garnish with a sprig of thyme and a lemon wedge.