

# MACLAREN

## *Sauvignon Blanc*

LEE'S

2017



### 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 late August. 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 seafood! Enjoy crab, ceviche, shellfish, or fish tacos with lime and cilantro.



**90 pts.** | WINE ENTHUSIAST

*"Gritty lemon and salty wet stone give this wine a welcome complexity and texture."*

<b>VINEYARD</b> Rogers Vineyard	<b>VINE AGE</b> 20 years	<b>PRODUCTION</b> 175 cases
<b>APPELLATION</b> Dry Creek Valley	<b>HARVEST DATE</b> August 26th, 2017	<b>ALCOHOL</b> 12.5%
<b>CLONES</b> 1 & Musqué	<b>BARREL AGING</b> 6 months in neutral French Oak	<b>SRP</b> \$30