

# 2011 Epilogue Sauvignon Blanc



Harvest Date	September 21 <sup>st</sup> , 2011
Bottling Date	June 7 <sup>th</sup> , 2012
Release Date	August 1 <sup>st</sup> , 2012
Ph	3.91
Total Acid	5.3%
Alcohol	13.1%
Time in Oak	100% Stainless Steel
Production	938 cases

**Tasting Notes:** This crisp, clean certified organic Sauvignon Blanc comes from the famed Mendocino County. It offers up notes of lemon, lime zest, melon and minerality. Balanced from start to finish, this wine is perfect for a hot summer day as it refreshes the palate and finishes long and clean.

**Accolades:**

**GOLD** – *Consumer Wine Awards*  
**89 pts** – *Wilfred Wong, Cellar Master*

**Vineyard Notes:** The Mendocino AVA is one of California’s largest and most climatically diverse growing regions, as well as one of the leading growing regions for producing organically grown grapes. With warm dry summers, long wet winters and well draining rocky soils, it is ideal for producing a fruity and lively Sauvignon Blanc like this one.

**Winemaker Notes:** We harvested this Sauvignon Blanc in the middle of the night, because the cooler temperatures lock in essential acidity and phenols that we desire in all our white wines. This wine was 100% stainless steel fermented to keep this wine bright, clean and lively on the palate. After spending 5 months on the lees to develop more flavorful nuances, we very gently filtered this wine being careful not to strip any of its natural qualities.

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**Suggested Retail Price:** \$14.00