

Zanon Sauvignon Blanc Dry Creek Valley

Zanon Wines

United States - California - Dry Creek Valley

Zanon Sauvignon Blanc is made in the classic crisp and refreshing Dry Creek Valley style. Aromas of Meyer lemon with nuances of freshly cut grass mingle with flavors of passionfruit, green apple, and grapefruit. This 100% Sauvignon Blanc wine should be enjoyed upon release or within 1-2 years as no aging is required.

The Sauvignon Blanc vineyards are located in the scenic and bucolic setting of the historic Dry Creek Valley. This pedigreed region has long been known for great Sauvignon Blanc. The vineyards unique combination of soil, sun, and fog help retain the clean flavors, luscious ripe fruit, and exceptional acidity.

Specifications	
Appellation	Dry Creek Valley
Wine Type	White
Varietals	100% Sauvignon Blanc
Age of Vines	25 years old
Agricultural Practices	Sustainable
Certifications	
Soil type	a combination of Yolo Sandy Loam and Arbutle Gravelly Loam soils.
Vinification	<p>The 2019 growing season began with much rain late winter into early spring. Superb weather conditions during harvest allowed the grapes to reach full ripeness with balanced acids. Harvest began the second week of September and lasted 10 days.</p> <p>The grapes exhibited excellent quality, intense aromas, and bright acids. Temperature controlled fermentation occurred in stainless steel tanks to ensure true varietal flavors. This wine was bottled a few months after harvest without any oak aging or malolactic fermentation to capture its purity and refreshing essence.</p>
Production	400 (9-liter cases)
Pairings	cheese, poultry, shellfish, grilled fish, and vegetables.



Codes, Weights and Measures

UPC	0 86942 29202 4
Units/Case	12
Unit Size	750 mL

Container	bottle
SCC	1 00 86942 29202 1
Case Weight	34
Cases/Pallet	56
Layers/Pallet	14
ABV	14.00%
SRP	\$ 18.99 USD 750mL Bottle