

# 2015 Anderson's Conn Valley Sauvignon Blanc



**Aroma:** Our 2015 Sauvignon Blanc is perfumed with lime, grapefruit, honeysuckle, and an underlain note chalk stone. offers intense grapefruit, orange blossom and cedar notes with whiffs of honeysuckle and herbs. Medium to full-bodied, it shows a nice richness on the palate, with loads of fruit concentration and flavor lifted by lively, natural acidity. It finishes long, shows good potential for aging and should cellar gracefully to 2018+

**Palate:** The palate follows the nose, and is full of verve with bracing acidity and citrus. The bright nature of this wine makes it a perfect aperitif wine, pair with soft and creamy cheeses, light seafood dishes, or to serve with early courses and salads at dinner. Citrus, grapefruit, orange blossom, minerals, and kaffir lime leaves, all meld with the wonderful acidity on your tongue. The wine is barrel fermented in French oak, then is transferred into used French oak to soften for a few months prior to bottling.

**Vintage:** 2015

**Appellation:** Napa Valley

**Alcohol:** 15.3

**Oak:** 8 Months in Once used French Oak (Barrel Fermented)