

JNSQ



SAUVIGNON BLANC

The Experience

JNSQ Sauvignon Blanc is that something special we all look for when we reach for a cool, refreshing glass to be enjoyed in any setting and with a wide variety of food. It's a fine wine, crafted with grapes from carefully selected blocks in some of the finest regions along California's cool Central Coast, by the best winemaking team in the region. These wines display an uncommon complexity and balance that gives something special, *a je nais sais quoi* that is difficult to describe, but immediately recognizable on the first sip.

The Taste

JNSQ Sauvignon Blanc brings California sunshine from the vineyards to the table. Light and bright, it offers graceful notes of citrus and green apple and hints of tropical fruit. Pear and melon unfold on the palate with subtle floral and savory notes. The clean texture and delicate body make every sip a treat. It's a refreshing way to enjoy brunch on the patio or cool off on a hot night.

The Pairing

Each glass makes for a delicate aperitif on its own, making JNSQ Sauvignon Blanc the perfect companion for a variety of flavors. The citrus notes enhance dynamic dishes like grilled veggie skewers or tuna poke with fresh pineapple and jalapeños. The crisp texture offers balance to a selection of artisanal cheeses and charcuterie.

The Details

Appearance: Very bright, clear, pale straw with moderate plus viscosity and slow tears on the glass.

Aroma: Complex with ripe fruit of lemon, honeydew melon, pear, with a honeysuckle floral element and savory green tea background note.

Palate: Dry, with refreshing lemon lime citrus fruit and subtle floral notes on the entry. The mid-palate is crisp led with fresh citrus, melon and tropical fruit matched by subtle savory herbal notes and a mineral texture. The finish is a crisp, delicate interplay of lingering citrus and floral notes, complexed by savory herbal and mineral elements that leave the palate refreshed and clean.

Varietal Composition:

Sauvignon Blanc

Appellation:

California

Bottling Data:

pH: 3.51

Total Acidity: 0.74g/100mL

Alcohol: 12.5% by volume