

Monte Rio CELLARS

2022 Sauvignon Blanc

Appellation: Lodi

Varietals: 30 year old Sauvignon Blanc

Winemaking: Whole cluster fruit hand harvested directly to our press. Fermentation took place in a combination of stainless steel tanks and old wood barrel. Natural yeast fermentation.

Farming: Organic

Aging: Aged in old wood barrels for 5 months

ABV: 12.5%

Production: 400 cases

