



2019 Sauvignon Blanc

We made our first vintage of Honig Sauvignon Blanc in 1980. Today our flagship wine can be found in fine establishments around the world. Join us as we celebrate the past 40 years and toast the years to come!

Winemaking Notes

FRUIT 96.8% Sauvignon Blanc, 2.7% Semillon 0.3% Muscat

VINEYARD The fruit for this wine comes from our sustainably farmed vineyard in Rutherford, as well as other nearby vineyards.

HARVEST Harvest Dates: August 22 - October 5, 2019
Average Degrees Brix: 23.3

WINEMAKING The grapes were harvested during the cooler night-time and early morning temperatures, preserving the inherent aromas and flavors. All of the fruit was whole cluster pressed and the juice was settled overnight before racking off lees. The juice was fermented at moderately cool temperatures (60-65 F) in stainless steel tanks using a variety of yeast strains selected to enrich the aroma and flavor profiles of Sauvignon Blanc.

AGING Aged on light lees, in stainless steel tanks, prior to blending and bottling.

Tasting Notes

Bright, and fresh. The flavors and aromas are reminiscent of peaches, lemon curd, white grapefruit, and passion fruit with perfectly balanced notes of citrus, stone fruit. The fullness of the mid-palate is complemented by a crisp, lengthy finish.