

Spottswode Sauvignon Blanc

THE FACTS

COUNTRY: USA - CA

REGION: Napa

APPELLATION: Napa County

CEPAGE: 96% Sauvignon Blanc, 4% Semillon

WINEMAKING: Clones 1 and 6, Rauscedo 3, Sauvignon Musqué,
Tofanelli Sémillon

ALCOHOL BY VOLUME: 14.1%

THE STORY

Established in 1882, Spottswode Estate is distinguished by the pre-Prohibition Victorian home depicted on the wine label. Spottswode was christened by Mrs. Albert Spotts in 1910 and later acquired by Mary and Jack Novak in 1972. Mary released Spottswode's first Cabernet Sauvignon in 1982, exactly one hundred years after the estate's founding. Today, Mary's daughter Beth Novak Milliken manages the winery, and daughter Lindy Novak serves as the winery's Marketing Ambassador. Committed to producing wines with integrity that faithfully reflect their grape origins, Spottswode wines are especially known for their refined elegance, balance, and classic structure.

THE ADJECTIVES

OVERALL: One of the few Super Sauvignons

AROMAS / FLAVORS: Fresh lime zest, grapefruit, creamy meringue

MOUTHFEEL: Layered & Refreshing

THE SELLING POINTS

Aristocracy of domestic Sauvignon Blancs

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Certified Sustainable

PAIRINGS: Enjoy with shellfish, leafy green salads, pesto pasta

