



Sauvignon Blanc V. 2012

Our rich and flavorful wines express the unique and distinctive qualities of our vineyards in Sonoma County. For a half century, the Kreck family has been dedicated to farming and crafting wines that capture the character of our renowned area.

GRAPE SOURCE

Our Sauvignon Blanc comes from the estate property in Southern Dry Creek Valley. The vines are meticulously farmed to provide ample sunlight to the berries. This technique results in vibrant Sauvignon Blanc aromas while balancing grass notes. Our location at the southern end of Dry Creek provides ample cool fog from our neighboring Russian River Valley.

WINEMAKING

Harvest is always very early in the morning so the grapes are delivered to the winery while cold. They are crushed, pressed then fermented in stainless steel tanks between 53°F and 60°F. The wine is allowed to age on the lees for 3 months and is then blended and bottled the following spring.

WINEMAKER NOTES

Bursting with aromas of guava, honeysuckle, & peach, our 2012 Sauvignon Blanc is rich yet balanced with ample acidity. Flavors are of grapefruit, lime, with a touch of mineralality.

FOOD PAIRING

Whole fish roasted with potatoes and thyme, angel hair pasta with a light sauce of lemon and tarragon, citrus prawn salad

www.millcreekwinery.com

BLEND
100% Sauvignon Blanc

pH
3.35

PRODUCTION
488 Cases

TA
7.1g/L

SRP
\$19.00

WINEMAKER
Jeremy Kreck

ALC
14.5%