

TWO ANGELS

SAUVIGNON BLANC 2013



Description:

This fruit-forward wine shows great intensity as it is poured into the glass, with hints of grapefruit, pear, honeysuckle, green apple and floral aromas. A small percentage of sur lies aging adds a little weight to the mid-palate without sacrificing the refreshing crispness from entry to long, lingering finish. Added flavors of minerality and ripe melon are evident in the mouth.

Winemaker's Notes:

While past vintages of Two Angels Sauvignon Blanc featured fruit only from the High Valley Appellation, the grapes for this 2013 wine come from vineyards in both High Valley and the Red Hills Appellation (the two most respected sub-appellations in Lake County). The High Valley vineyards boast extremely volcanic, red pumice stone terroir. At close to 2,200 feet, the area is reminiscent of the Rhone Valley's Crozes-Hermitage vineyards. Red Hills, as the name suggests, is known for its rich, red, volcanic soils, which adds another dimension to this wine. The grapes were whole cluster pressed and the picking of the two lots of grapes used in this wine was done 10 days apart to add to the complexity of the fruit in the finished wine.

Interesting Fact:

The label art was created by Jacob de Backer in 1591. The theme of the piece is the hilarity of inebriation and the trauma of the morning after. Excessive joy must be countered by equally excessive sorrow, with penitential atonement for pleasure (the first "Drink Responsibly" print campaign).

Serving Hints:

Serve slightly chilled, a great accompaniment to fish and shellfish.

PRODUCER:

Two Angels

COUNTRY:

United States

REGION:

High Valley, CA

GRAPE VARIETY:

100% Sauvignon Blanc

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.4	34	12.5	9.5	12.25	4X14	89991100026-7

