

FOLEY F SONOMA

2018 SAUVIGNON BLANC ALEXANDER VALLEY

Foley Sonoma is dedicated to mixing old-world tradition and modern technology to create limited production, luxury wines from estate vineyards in the Alexander Valley appellation within Sonoma County. Our family has been growing and creating wines since 1996 throughout California and beyond. The estate vineyards offer diverse terrain and soil types that cater to our focus on the five noble Bordeaux varieties — Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot. We look forward to sharing the wines from this special place with you and your family for years to come. — The Foley Family

VINTAGE

Coming off of a warmer 2017 vintage, 2018 was a change of pace with cooler and mostly moderate temperatures throughout the year. We were able to let the fruit hang on the vines longer so they could soak up some September-October sunshine and provide us with a bounty of concentrated fruit with beautiful character.

VINEYARDS & WINEMAKING

The vineyards for our Sauvignon Blanc lie in the heart of the Chalk Hill AVA. Just down the road from Foley Sonoma, our family vineyards are planted to rich soils that support the Sauvignon Musque clone used in this wine. After harvest, the majority of the fruit was fermented in stainless steel tanks to capture its light, fresh characteristics and the balance in neutral French oak. The wine was bottled on March 14, 2019.

TASTING NOTES

Our 2018 Sauvignon Blanc displays fragrant tropical fruit aromas of guava, pineapple, lime and citrus zest. These notes carry through to the palate of rich fruit and a crisp acidity. It all comes together to define our bright and refreshing style of Sauvignon Blanc. This is a great wine to enjoy with your favorite seafood dish or as an aperitif on a warm day.

TECHNICAL DATA

Appellation: Sonoma County

Composition: 100% Sauvignon Blanc

Aging: Stainless steel

Alcohol: 14.9%

TA: 7.5 g/L

pH: 3.33

Production: 212 Cases

