

Barreto Cellars

2002 Sauvignon Blanc

Variety: 100% Sauvignon Blanc

Appellation: Santa Barbara County- Beckmen Vineyard

Harvest date: 9/28/02

Brix at harvest: 24.2

Alcohol: 14.5

Acidity: 6.57

pH: 3.30

Residual Sugar: 0.13g/L

Date Bottled: August 20, 2003

Cases Produced: 51

Winemaking: Hand harvested and whole cluster pressed, then cold settled for 3 days. The juice was racked and fermented. When fermentation completed the wine was gravity racked off of its lees and aged in stainless steel until bottled.

Tasting Notes: This crisp fruity wine displays an abundance of tropical fruit on the nose and shows its ability to stand up to powerful foods by refreshing the pallet with its acidity and mouth feel.

Awards: Bronze, San Francisco Chronicle
Bronze, Orange County Fair

