



TASSAJARA

SAUVIGNON BLANC 2023

VINTAGE NOTES

WINERY INFORMATION: Tassajara Chardonnay comes from the sustainably certified vineyards of the Scheid Family located in Monterey, CA. The name Tassajara comes from the famed Tassajara Hot Springs, where legend has it the natives would go for renewing spiritual energy. The Scheid Family uses 100% renewable energy in the form of Wind Powered Turbines.

MONTEREY AVA: The vineyards benefit from the cool climate and maritime influences from the Monterey Bay, as well as the surrounding mountains which serve to make this a unique micro-climate. Made from 100% estate grown grapes.

FERMENTATION: Stainless steel

WINEMAKING: After harvest, the fruit is gently whole-cluster pressed, chilled, lightly settled and slowly fermented in stainless steel tanks at a cool 50 degrees. Fermentation is cold and slow to preserve the fresh fruit aromatics and lively varietal character.

COLOR: Pale yellow

TASTING NOTES: Fresh, lively and bright. Aromas of citrus, guava and grapefruit lead into a palate of green apple and apricot with a note of fresh herbs.

VINTAGE 2023

WINERY Scheid Vineyards

VARIETAL 100% Sauvignon Blanc

AVA Monterey

SUSTAINABLY FARMED 100%

AGING 8 months in 100% stainless steel

AVERAGE AGE OF VINES 15 years

ALCOHOL 13.5%

TOTAL PRODUCTION
4,800 Cases

RESIDUAL SUGAR 0 g/L

ACIDITY TA of 5.6 g/Ls,
pH of 3.41

UPC 859481003976



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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.