





"Our Louis Mel Sauvignon Blanc is harvested when the sugars and acidity in the grapes are perfectly balanced and optimal for our finished wine. The grapes are picked cold before sunrise and brought to the winery where they are gently pressed, cold settled, and then cold fermented. All of these steps ensure that we are extracting and maintaining only the best of flavors from our estate grown Sauvignon Blanc grapes."

- Karl D. Wente, Fifth Generation Winemaker

VINEYARD —

Since 1883, five generations of our family have hand-crafted fine wines that express the very best of our vineyards and winemaking expertise. Our Estate Grown Louis Mel Sauvignon Blanc is named after a French emigrant, Louis Mel, who traveled to the western United States in the 1870's seeking a place to make wines to rival the great French Crus. He found the ideal home in the Livermore Valley. Acquiring Sauvignon Blanc and Semillon cuttings from the Marquis de Lur-Saluces, owner of the famed Chateau Y'quem, he planted them in his vineyards. The Wente family acquired the Louis Mel estate in the 1930's, where the descendants of these vines, located in the southern Livermore Valley, live in gravel and loam soils that are similar to the terroir of their native Bordeaux.

WINEMAKING —

FERMENTATION The grapes were cold fermented in stainless steel tanks to retain their natural vibrancy and fresh fruit character.

AGING Aged in stainless steel tanks.

TASTING NOTES —

Our 2016 Louis Mel Sauvignon Blanc is beautifully aromatic with notes of ripe grapefruit, kiwi and terroir-typical minerality. Notes of early-season white nectarine compliment a bright cleansing acidity and lingering mouthfeel. A perfect for sipping on a warm summer day!

VARIETAL COMPOSITION 100% Sauvignon Blanc

ALCOHOL 13.0% pH 3.35 TA 0.61/100ml HARVEST DATE(S) 9/1 – 9/14 BRIX AT HARVEST 22.7