

FORTRESS

VINEYARDS



Sauvignon Blanc – 100% Sauvignon Musque Clone “Achieving Complexity and Elegance in Sauvignon Blanc”

- **A single vineyard wine grown on a mountain vineyard** with well-drained red volcanic soils in Red Hills Lake County. Smaller bunches and smaller berries lead to pronounced flavor profiles.
- Rising high above Clear Lake at 2000-2400 feet, the grapes enjoy daily cooling breezes. **Sustainable agricultural practices ensure the wine reflects this unique terroir.**
- **Two picks make all the difference**
 - Early pick @ 22.5° brix ensures good acidity and structure.
 - Later pick @ 26° brix achieves mature, full fruit flavors. About 80% is fermented and aged in aged in stainless steel. About 20% is aged in 2-3 year old neutral French oak barrels.
- **Sauvignon Musque – the flamboyant Bordeaux clone ...**
 - At lower brix, Sauvignon Musque has the same acidity and structure as Sauvignon Blanc clone #1.
 - At higher brix, Sauvignon Musque exhibits fresh combinations of tropical, citrus, floral and even exotic fruit in a honey-like elixir with great viscosity.
 - And leads to a truly elegant Sauvignon Blanc reminiscent of a fine white Graves.
- This wine is a crisp, clean, luscious wine with fresh ripe fruit, complex aromas and flavors of vibrant citrus, key lime, kiwi and melon with a refined creamy texture leading to a rich, long-lingering finish.
- **Outstandingly food friendly**, pair this wine with appetizers, shellfish, seafood, poultry, pasta, mildly spicy and fusion fare, or simply as an aperitif.
- **Sealed securely with the DIAM cork** – a natural cork treated with the patented Diamant process, a supercritical carbon dioxide process which basically eliminates TCA contamination of the wine and over 150 trace elements. Tests over seven years assures this closure **ensures freshness in every bottle and is completely neutral to the wine.**

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