

Winemaker's Notes

PRODUCT INFORMATION SHEET

BRAND:	Mont Sec
VARIETY:	Sauvignon Blanc
APPELLATION:	Texas
VINTAGE:	2016
ALCOHOL:	13.3%
pH:	3.32
RESIDUAL SUGAR (%):	.12



UPC Number: 7-37492-40005-5
750 ML Bottles/Case: 12
Weight LBS/Case: 33.0

Cases/Pallet: 75
Cases/Tie: 15
Ties/Pallet: 5

Mont Sec Sauvignon Blanc's origins spring from grapes grown in the high desert valley beneath Guadalupe Peak. The Dell Valley in Far West Texas has a longstanding reputation of excellence for the agricultural products grown there. At over 4,000-feet above sea level, Mont Sec is one of the highest altitude vineyard locations in Texas. This is important as cool nights help the vines to retain the natural grape acidity and mature the grapes over an extended, less rigorous timeframe.

The Mont Sec Sauvignon Blanc is dry and crisp, displaying ripe citrus and exotic passion fruit aromas. The wine's zesty mouthfeel is complemented with firm acidity and a lingering citrus finish. This wine refreshes the palate with every sip. Not only is Sauvignon Blanc great to savor by the glass, but it's a particularly good food wine. Use your imagination when pairing, but our favorites include oriental foods, chicken dishes, and rich seafood or gazpacho. Also excellent with a lighter salad. Serve chilled and drink within 2 years of vintage date.