



GRASSINI

FAMILY VINEYARDS

2016 RESERVE SAUVIGNON BLANC

In contrast to the other Sauvignon Blancs we produce, our Reserve Sauvignon Blanc is aged in French Oak, rather than stainless steel. Our 2016 vintage opens with notes of fresh pineapple, banana, and stone fruit, as well as more subtle aromas of vanilla, honeycomb and caramel. These distinct aromatics are a product of both the time spent maturing in oak barrels, as well as the characteristics of the fruit itself.

Honey-driven flavors lead the palate, as well as green apple, rounded out by subtle hints of cantaloupe and coconut. The mouthfeel is polished with a nice crisp acidity, which is also creamy and rich.

The finish is soft and round, yet clean and refreshing, inviting another sip. While the oak influence is subtler in this 2016 Reserve Sauvignon Blanc than in previous vintages, the signature notes of crème brûlée will still shine through!



Varietals:	100% Sauvignon Blanc
Harvest Dates:	August 8-16, 2016
Barrel Aging:	85% Neutral French Oak 15% New French Oak
Bottling Date:	April 5, 2018
Production:	406 Cases
Alcohol:	13.3%