BREAMING TREE



Vintage: 2016 Varietal: Sauvignon Blanc Appellation: Sonoma County Aging: 3 months in stainless steel tanks Total Acidity: 6.2g/L **pH:** 3.15 RS: 1.9g/L Alcohol: 13.4%

SAUVIGNON BLANC 2016 Sonoma County

An exciting collaboration between Dave Matthews and award-winning winemaker Sean McKenzie, The Dreaming Tree captures the spirit of California's wine country. United by their shared passion to make quality wines accessible to everyone, the two friends set out on a journey to discover the unique characters and rich flavors that give the region its rare charm.

"WE THINK THIS WINE HITS ALL THE RIGHT NOTES. NO MATTER WHAT YOUR JOURNEY MAY BE, THIS IS THE PERFECT WINE TO SHARE ALONG THE WAY." - Sean MCKenzie

2016 Vintage

A mild winter brought an early bud break in February. Above average rainfall on the North Coast created great conditions for flowering throughout California, which resulted in good crops with even ripeness throughout most vineyards. A cooler summer without much heat until September allowed the fruit to ripen all at once. Early fall rains led to an early harvest on the North Coast with great quality of both red and white fruit. These longer growing seasons with average temperatures are ideal for developing and preserving the fruit flavors in the different varietals.

Winemaking

Harvested at night, the grapes went through a cool, slow fermentation process in 100% stainless steel tanks with some very expressive yeast strains. Bottling came quickly after to maintain the youthful characteristics of the fruit.

Tasting Notes

Fresh and juicy with tropical fruit aromas of passion fruit and kiwi. Finishing crisp and clean with hints of grapefruit, pineapple, and zesty lime.

Food Pairing

A great sipping wine that also pairs well with classic fish and chips, fresh crab legs, and spicy Mexican food.

SUSTAINABILITY

recycled kraft

brown paper.

vine to table The environment's important to us, and we're pretty sure you feel the same. From the day we pick the grapes to the night you pop the cork, we're making changes that add up along the way: VINE TABLE We'd rather plant trees We figure the most significant Go ahead, pop a cork than cut 'em down, which part of your purchase should and enjoy the fruits of is why our labels be the wine, not the bottle, so our labor-just don't forget to recycle are made with 100% our bottles are a quarter pound

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lighter than normal, and take a

lot less fuel to get to your table.

the bottle