

the DREAMING TREE

2017

SAUVIGNON BLANC SONOMA COUNTY

An exciting collaboration between musician Dave Matthews and 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

2017 Vintage

The 2017 growing season marked the end of the multiyear drought. A wet winter, with some areas receiving double their annual rainfall, was great for the vineyards as it filled reservoirs and lakes and helped flush some of the salts that had built up in the soil through the years. Harvest started off early in September with several days of record-setting heat. It quickly cooled, allowing for a controlled rate of harvesting and fruit with great ripeness and flavor development. With harvest nearly finished, October fires throughout California's North Coast made for a very tough finish to the year. We saw how strong community spirit was as people came together to help one another through this tough time.

Winemaking

Harvested at night, the grapes went through a cool, slow fermentation process in 100% stainless steel tanks with some very aromatically 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 pineapple and zesty lime. This wine is a great example of Sonoma County Sauvignon Blanc. It's easy to enjoy on a hot day hanging out with friends or with a nice meal.

Food Pairing

A great sipping wine that also pairs well with classic fish and chips, lobster salad, and spicy Mexican and Indian dishes.

Sustainability

The environment is 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 TO TABLE



We'd rather plant trees than cut 'em down, which is why our labels are made with 100% recycled kraft brown paper.



We figure the most significant part of your purchase should be the wine, not the bottle, so our bottles are a quarter pound lighter than normal, and take a lot less fuel to get to your table.



Go ahead, pop a cork and enjoy the fruits of our labor—just don't forget to recycle the bottle.



Please enjoy our wines responsibly. © 2018 The Dreaming Tree, Geyserville, CA

Vintage: 2017

Varietal: Sauvignon Blanc

Appellation: Sonoma County

Aging: 3 months in stainless steel tanks

Total Acidity: 6.1g/L

pH: 3.14 **RS:** 3.0g/L **Alcohol:** 13.7%

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