

VINEYARDS

FAMILY (W) OWNED

Louis Mel

SAUVIGNON BLANC CENTRAL COAST



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^V 2022

FAMILY



WOWNED

Our Louis Mel Sauvignon Blanc is named after French emigrant, Louis Mel, who traveled to the western United States in the 1870's seeking a place to make wines to rival the great French Crus. He found the ideal home in the Livermore Valley. Acquiring Sauvignon Blanc and Semillon cuttings from the Marquis de Lur-Saluces, owner of the famed Chateau Y'quem, he planted them in his vineyards. The Wente family acquired the Louis Mel estate in the 1930's, where the descendants of these vines, located in the southern Livermore Valley of the Central Coast, live in gravel and loam soils that are similar to the terroir of their native Bordeaux.

WINEMAKING

FERMENTATION

The grapes were cold fermented in stainless steel tanks to maintain the natural fruit flavors.

AGING

Aged in stainless steel tanks.

FOOD PAIRINGS

Fresh Oysters, pan seared scallops with capers and lemon, aged Gouda.

TASTING NOTES

Our 2022 Louis Mel Sauvignon Blanc displays classic fruit combined with juicy acidity which adds up to a wine bursting with youthful exuberance. This vintage showcases notes of classic grapefruit with additional notes of white apricot, guava, and key lime. These notes are complimented by fruit-driven flavors of sweet Meyer lemon and candied citrus. This wine is well rounded with a balanced acidity, complimented by a touch of minerality on the finish.

COMPOSITION

ALCOHOL 13.5%

RELEASE DATE February 2023

100% Sauvignon Blanc

PH 3.10

TA 0.64g/100ml



Wente Vineyards is a Certified California Sustainable Vineyard and Winery. Less than 10% of all California wineries have received this certification

