

Silk Oak



APPELLATION	California
ALCOHOL	12.9%
PH / TA	3.25 / 6.0 g/L
RESIDUAL SUGAR	0.60%
BLEND	Sauvignon Blanc Chardonnay
UPC	082544990320

SAUVIGNON BLANC

ABOUT THE BRAND

Silk is considered the most soft and caressing of wine textures, reserved to describe medium-bodied wines that are flawlessly balanced. Rich and concentrated wines are aged in oak barrels to impart a toasty, vanillin flavor and smell to the wine. This ideal arrangement of aroma, texture and flavor describes the consideration and diligence that goes into producing our Silk Oak wines.

WINEMAKING NOTES

Silk Oak Sauvignon Blanc is unoaked and has a smooth and refreshing citrus overtone showing aromas and flavors of grapefruit, lemon, and lime with subtle flowery peach and tropical fruit. Light in taste, the storage process produces a crisp, elegant and fresh white wine varietal.

FERMENTATION/AGING

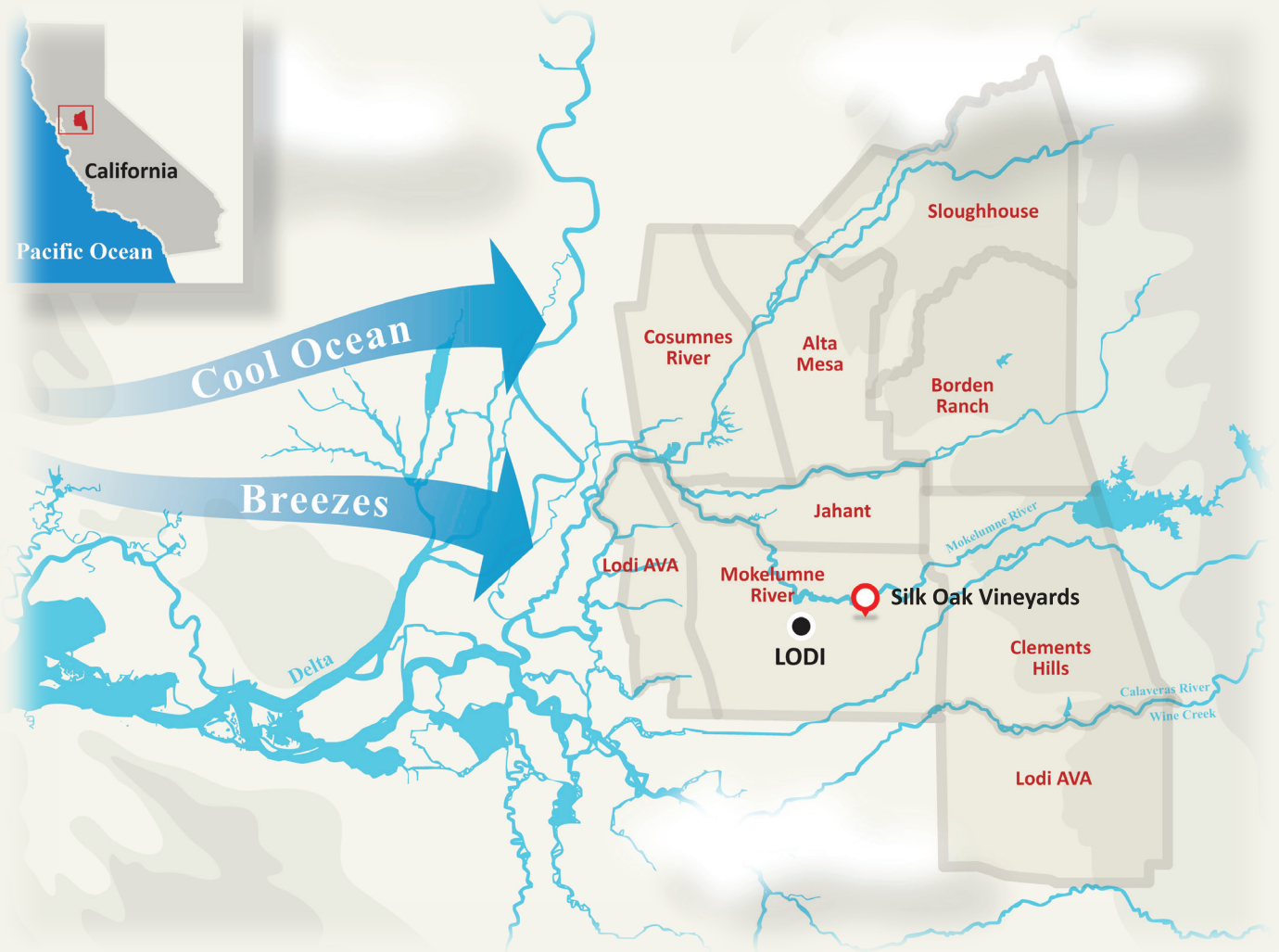
The grapes are fermented cool in order to preserve fruit aromas. Kept entirely in stainless steel, our Sauvignon Blanc is crisp, clean and refreshing.

FOOD PAIRING

Chicken, Seafood, Shellfish and Salad with Vinaigrette, Asparagus, Artichokes.

Lodi

American Viticultural Area



- 551,000 Acres in Appellation
- 90,000 Acres of Wine Grapes
- Seven Unique Sub-Appellations

- Cool Ocean Breezes & Mediterranean Climate
- Long Growing Season
- Distinctive Sandy Soils for World-Class Wines