

ART OF THE *Cooper*®

IN BARREL WE TOAST

The mark of a cooper is the insignia—a symbol of pride and passion for the long lost art of cooperage. A Cooper is a skilled barrel-maker that sets the stage for the most artfully crafted wine.

From choosing the wood for hand-carved staves, to hooping and toasting the inside of a barrel, this is an art-form passed down through the generations.

SAUVIGNON BLANC • MONTEREY

APPELLATION: Monterey

ALCOHOL: 13.5% By Vol.

RS: 0.025g/100ml

AROMAS: Guava, gooseberry, passionfruit

FLAVORS: Pineapple, guava, green grass

STRUCTURE: Bright acid, low tannins, clean and mineral finish

Winemaking Notes:

The grapes for this Sauvignon Blanc were picked to allow for proper flavor development. Fermentation was carried out at a cool temperature without malolactic fermentation in stainless steel tanks, allowing us to retain maximum freshness.

Food Pairing:

Pairs well with shellfish dishes like garlic prawns, or lightly seasoned halibut. Also great with pesto pasta, and Thai dishes with curry.

