

ESTD  1876

BERINGER

FOUNDERS' ESTATE



SAUVIGNON BLANC

CALIFORNIA

VINEYARDS

Beringer Founders' Estate Sauvignon Blanc was crafted from select vineyards on the North Coast and the California Delta. The coastal fruit is cooled by maritime influence, which bring bright flavors to the wine. The interior vineyards experience warm sunshine during the day and cool nights, which allows for steady ripening during the day. The combination of these results in a well balanced and immediately appealing wine.

WINEMAKING

The winemaking team worked with the viticulture department to determine when each vineyard reached full maturity. Once fully ripened and picked, the Sauvignon Blanc was cool fermented in 100 percent stainless steel to enhance the freshness of the juice and protect the bright aromas and crisp acidity.

TASTING NOTES

Beringer Founders' Estate Sauvignon Blanc has a wonderfully refreshing grapefruit flavor that is enhanced with intense citrus, ripe stone fruit and white fig. The wine finishes with a clean grassy note and crisp acidity making it a perfect match with grilled fish, a citrus salad or goat cheese.

