

# TARPON CELLARS

- **2017 Tarpon Cellars Sauvignon Blanc** - Nose of white flower, pineapple, and lemon merengue pie. Round entry of peach skin, jasmine, and citrus with acid that carries to the back of the palate. Finish of honeysuckle, beeswax, and lime. Retro-nasal carries through with tropical scents and hints of wet stone. Viscosity and weight to balance the acid.
  - - Winemaker moved to New Zealand to study how to make Sauvignon Blanc in both the New World and Old World style. Goal was to create a Bordeaux structured white that showcases the fruit of California. Low alcohol, high acid, floral and tropical without being grassy.
  - - White wine made like a red wine, barrel fermented, stirred on lees for texture, 20% new oak, 20% malolactic fermentation, aged for nine months. More similar to Pinot than to stainless steel SB. Low pH will allow for aging, texture provides a serious wine for collectors.