

# KATE ARNOLD



## AVA

100% Lake County

## VARIETAL CONTENT

100% Sauvignon Blanc

## REGIMEN

Stainless Steel, no oak

## CASES PRODUCED

1,078

## ABV

13.8%

## SUGAR

Fermented dry

## FOOD PAIRING

Roasted artichoke salad with  
lemon and mint.

## CONTACT

Jean Arnold  
[jean@katewines.com](mailto:jean@katewines.com)

## TASTE PROFILE

- COLOR** / Translucent, ivory champagne.
- AROMAS** / Citrus and white peach with a touch of honeysuckle.
- FLAVORS** / Guava up front with lemon grass and citrus ribbons throughout.
- STRUCTURE** / Balanced acidity, juicy, mouth-filling mid-palate, and a clean finish.

## VINEYARD SOURCES

*Lake County - 100%*

- SOIL** / 75% Franciscan Loam Volcanic Complex 25% Uplifted terrace, clay, loam, and volcanic
- CLONE** / SB1

The Lake County portion of our Sauvignon Blanc provides clean acidity and bright fruit. Our 2019 vintage is 100% Lake County fruit sourced from two distinct vineyards. We sourced 75% of our fruit from a vineyard with the High Valley appellation designation. The High Valley portion of the wine provides structure with taste components of citrus and lemongrass. The remaining 25% of the blend is from the Kelsey Bench which adds tropical notes to the aromatics and palate.

## 2019 VINTAGE REPORT

Harvest was slightly earlier than expected since the early-season temperatures were moderate, followed by a rainy spring. As the year progressed, we enjoyed normal temperatures throughout the middle-growing season.

During the late-season of 2019, Lake County enjoyed some rain activity, affording wine growth. The season concluded with a hot streak, producing grapes with well-balanced sugar and acid levels.