

2019 QUINTESSENCE VINEYARD SAUVIGNON BLANC

Quintessence Sauvignon Blanc is fermented entirely in two special Ovonum barrels, which are each just 400L, which yield us very small quantity of this wine. We use these special egg-shaped barrels not to impart any oak flavors, but for contact with submerged lees that give the wine a special richness and texture, different from any other white wine in our profile. In the 2019 vintage, we picked on the early side to ensure a mouthwatering finish, giving more notes of pear and bright lemony citrus than tropical notes. Like with our other whites, we can't help but think of food and go straight towards shellfish and sushi for the Sauvignon Blanc.

BLEND

100% Sauvignon Blanc

VINEYARD

Quintessence Vineyard

AGING

100% Ovonum Barrels for 10 months

ALCOHOL

13%

PRODUCTION

89 cases



FIDÉLITAS WINES
RED MOUNTAIN

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