

TWENTY ACRES

# TWENTY ACRES CLARKSBURG SAUVIGNON BLANC

CLARKSBURG • CALIFORNIA • UNITED STATES • NORTH AMERICA

## TECHNICAL DETAILS

### The Estate

Our family has always maintained our pioneering spirit through good times and bad. From AJ Bogle moving west to California in the 1870s in the midst of the Reconstruction Era following the Civil War, to Warren Bogle planting our first Twenty Acres of grapes in the socially turbulent year of 1968, we've remained resolute in our pursuit of building a better future.

### Wine Making

From the moment the grapes were harvested, meticulous care was taken to limit oxygen exposure, protecting the delicate aromatics of the fruit. To further enhance texture and complexity, a portion of the blend underwent stabulation, an extended period of lees contact at cold temperatures before the fermentation. This technique allowed for increased extraction of thiols and aromatic precursors, heightening the wine's grapefruit, guava, and freshly mowed grass notes while adding subtle mid-palate weight.

### Food Suggestions

Pairs well with spring vegetables, fish, salad, Thai food, Greek food, and desserts.

## TASTING NOTES

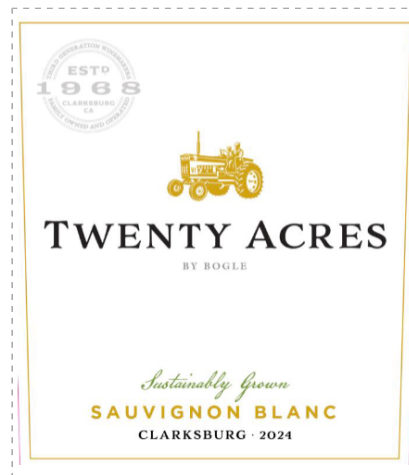
This Sauvignon Blanc is a vibrant expression of the variety, bursting with aromas of guava, freshly mowed grass, and green pear. Bright citrus notes of lemon and grapefruit zest mingle with hints of white peach and a touch of minerality. The palate is crisp and refreshing, with zippy acidity balancing the juicy fruit leading to a clean, mouthwatering finish.

**Sauvignon Blanc grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## VINTAGE DESCRIPTION

- Sustainable
- Vegan-Friendly
- Gluten-Free
- ABV%: 12.5
- Class: White

**TWENTYACRESWINE.COM/OUR-STORY/**

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

