

A FRESH, VIBRANT, NEW SAUVIGNON BLANC

Crafted to showcase elegance and bright fruit flavors, Kendall-Jackson AVANT delivers a vibrant take on Sauvignon Blanc. Bright, crisp and fresh, this wine is cold fermented in stainless steel to preserve the grape's alluring fruit forward aromatics, layered with notes of lemongrass and subtle minerality.

TASTING NOTES

This wine is light bodied with distinguished flavors of vibrant lime, tangerine and passion fruit. Pairs exceptionally well with a wide variety of dishes, great times and good friends.

STATISTICAL INFORMATION

• Appellation: California

Alcohol: 13.5%T.A.: 0.60g/100ml

• pH: 3.40

KEY POINTS

- 100% Sauvignon Blanc
- Cold fermented in stainless steel tanks
- Crafted to showcase elegance and bright fruit flavors
- Lake County contributes lime and passion fruit flavors
- Sonoma County adds flavors of lemongrass and notes of subtle minerality
- Distinctive flavor profile: bright, fresh, vibrant
- Stelvin screw cap closure helps to preserve the aromatic freshness and youthfulness of the wine
- Reductive winemaking enhances the lemongrass

GROWING REGIONS

- 82% Lake County
- 18% Sonoma County

