



METAPHORA W I N E S

2015
SAUVIGNON BLANC

...

Beautiful pale gold in color, this *incredibly complex* and well-structured wine, with *refined flavors* and textures, is bright, vibrant, and fresh with intense aromas of *white peach, pineapple, and grapefruit*

...

NOTES: The Sauvignon Blanc is fermented and aged in concrete eggs and neutral French Oak barrels. Beautiful pale gold in color, this incredibly complex and well-structured wine, with refined flavors and textures, is bright, vibrant, and fresh with intense aromas of white peach, pineapple, and grapefruit, which integrates perfectly into the palate with lush soft flavors of mango, peach, citrus, and passion fruit, with an exceptionally long, satisfying finish.

THE DETAILS

100% SAUVIGNON BLANC

FERMENTED SUR LIE IN
CONCRETE EGG TANKS AND
NEUTRAL FRENCH OAK BARRELS

125 CASES PRODUCED

ALCOHOL BY VOLUME 14.1 %