



# SAUVIGNON BLANC

## Finley Road Vineyard

### Lake County 2021 250ml

#### WINE SPECS

- 13% ABV
- Fermented with native yeasts
- Finished unfined & unfiltered
- Total Acidity: 6.08 g/l
- pH: 3.27
- Total SO<sub>2</sub>: 4 ppm
- No added sulfites, only naturally occurring sulfites



Our Sauvignon Blanc is produced from the Finley Road Vineyard, in Kelseyville, CA. The grapes were hand harvested on August 31, 2021 and cluster sorted. We went direct to press and then into a stainless steel tank where the Sauvignon Blanc started and finished fermentation naturally. No sulfites were added, and the wine was finished unfined and unfiltered.

The Finley Road Vineyard is a CCOF organic vineyard, over 25 years old and is surrounded by organic pear and walnut orchards. It's owned and farmed by Chuck Carpenter, whose family settled in Kelseyville after the Civil War. This is a tropical Sauvignon Blanc, with notes of ripe pineapple, honeyed peach, almonds, lemongrass, chamomile tea leaves and Bartlett pear with a textured finish.

Sans Wine Co. is the first producer of premium canned wine in the Napa Valley, founded in 2015 by husband and wife team, Jake Stover and Gina Schober. All wines are produced by Sans Wine Co. in a CCOF Organic Winery.



"NUNU" is stamped on the bottom of the can. Al was Gina's maternal grandfather ("Nunu" meaning "Grandpa" in Italian). He owned a 30 acre vineyard (Granzella-Parodi Vineyard) which he planted to Sauvignon Blanc in 1976 in Clearlake, CA. This wine is dedicated to him.



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