

Betelgeuse*

2021 Sauvignon Blanc

Technical

75% Sauvignon Blanc, 25% Vermentino

Whole cluster press, stainless steel fermentation

Alc. by vol.

12%

Appellation

Cosumnes River

Production

1200 cases, 12 x 750ml format

Eye

Glistening brilliant pale yellow.

Nose

Ruby red grapefruit, pineapple, mandarin orange, guava, star jasmine, and crushed macadamia. Secondary notes of savory sage, lemongrass, thyme, and briny sea mist.

Palate

Bright and crisp with ultra-fine tannins, yet juicy with elegant ripeness. Seamless silky mouthfeel.

Pairing Inspiration

Oysters on half shell, linguini with steamer clams, spaghetti carbonara, salmon rilletes, Emmental stuffed chicken breast, bagel with cream cheese & lox.

Shelf Life

Drink now through 2024.