

Betelgeuse*

2022 Sauvignon Blanc

Technical

98% Sauvignon Blanc, 2% Chenin Blanc
Whole cluster press, stainless steel fermentation

Alc. by vol.

12.5%

Appellation

Cosumnes River

Production

900 cases, 12 x 750ml format

Eye

Flaxed straw with a hint of chartreuse.

Nose

More tropical than grassy with fragrant white flowers, lychee, guava, orange
Creamsicle, with hints of chamomile, pear, and savory herbs.

Palate

Mouthwatering yet light, fresh, bright, and balanced with a silky, creamy mouthfeel.

Pairing Inspiration

Seafood stew, battered fried cauliflower, Dandan noodles, Thai ramen.

Shelf Life

Drink now through 2025.