

# Wine of the Week

2005 Lockwood Vineyard Sauvignon Blanc



## Wine profile

■ **Essentials:** Lockwood Vineyard Sauvignon Blanc 2005 is presented in a fresh and vivacious fruit forward style. Green pear fruit and citrus aromas of lemon and grapefruit will keep your attention, and a low alcohol level makes this the perfect picnic wine.

■ **Enjoy:** Our 2005 Sauvignon Blanc is best enjoyed with summer fare such as spring salads and seafood to highlight the crisp fruit and fresh flavors in the bottle.

■ **Winemaker:** Larry Gomez remains focused on showcasing the high quality fruit produced in Lockwood's 1,850 acre estate vineyard.

■ **Price:** \$12.00 retail

## Instant expert

■ A later harvest than normal brought our Sauvignon Blanc in at 23<sup>00</sup> Brix. Once in the winery, we inoculated the wine with yeast strains that retain the fruitiest aromatics of the varietal. Fifteen days of fermentation in stainless steel at 59 degrees preserved the freshest expression of Sauvignon character.



More about this wine online

[www.lockwood-wine.com](http://www.lockwood-wine.com)

LOCKWOOD  
VINEYARD

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