



Matthew Fritz

California
Sauvignon Blanc

Vineyards:

100% Lake County AVA and 100% Sauvignon Blanc from premium vineyards

Tasting Notes:

Floral aromas lead to lime zest, green apples and tropical notes. The palate is lively with a crisp, refreshing finish.

Food Pairings:

Fresh seafood, salads, grilled chicken, goat cheeses

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