

BEZEL Sauvignon Blanc 2023

America / Paso Robles

From Paso Robles the heart of California's Central Coast, which see a longer growing season than Napa characterized by warm, sunny days and cool, clear nights. This wine is picked at two different ripeness levels to build layers of flavors. The early harvest brings tangy acidity and herbaceous notes, and the later harvest imparts tropical aromatics. The wine is fermented at low temperatures and bottled fresh to capture the aromas and flavours of the vintage.

Drawing from 50 years of the Cakebread family's winemaking experience, and selecting grapes that reflect the unique personalities of their regions, Bezel crafts quality, fruit-forward wines to elevate your everyday wine drinking occasion.

HARVEST NOTE

One of the coolest, latest and longest harvests we've had in a while. This gave us lots of hang time and allowed us to wait until the flavour spectrum was just right!

TASTING NOTE

Aromas of lime zest and pink grapefruit. This wine is bright and crisp with vibrant fruit, restrained alcohol and zesty acidity.

TECHNICAL DATA

GRAPES: 97% Sauvignon Blanc, 3% Chardonnay

APPELLATION: Paso Robles

PH: 3.31

ACIDITY: 6.7

ABV: 12.8%

UNIQUE SELLING POINTS

- Picked at different ripeness levels to create layers of flavor
- Fermented at low temperatures and bottled fresh to retain aromatics and brightness
- Winemaker Jane Dunkley has a long track record of making exceptional wines from the Central Coast

