

Auspicion

Sauvignon Blanc

100% Sauvignon Blanc

Auspicion is a proprietary label created by Opici Wines that symbolizes the mystical connection between us, yet celebrates our own unique individuality. Fresh and fruit-forward selections are produced using grapes sourced from the finest vineyards across northern California. This is the 4th member of the Auspicion family and is sure to delight every consumer palate.

Tasting Notes:

Bright and lively with tropical fruit flavors and a hint of banana. Crisp and refreshing, it exudes the true spirit of California Sauvignon Blanc. Enjoy on its own or with salads, shellfish and chicken dishes.

Vineyards:

Region: Monterey, Sonoma, California, USA
Soil Composition: Limestone, clay, marl and marine sandstone
Training Method: Simple Guyot with precise canopy management
Planting Density: 5,500 vines/hectare
Elevation: 125-300 meters
Exposure: Sustainable farming techniques, no use of harmful chemicals or pesticides

Winemaking:

Harvest: Harvest date is late August – early September
Fermentation: Freshly harvested grapes are gently pressed and destemmed before transfer to stainless steel tanks. The wine is then cooled to 43 degrees for fermentation which allows the wine to maximize its peak fruit potential. The wine is then racked and stored in stainless steel until ready for bottling.

Technical Data:

Alcohol: 12.5%
pH: 3.44
Acidity: 6.3 grams/L
Residual Sugar: 3 grams/L

Production Quantity: 2,500 cases



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FACT SHEET