

WESTERN RESERVE WINES CLUB SEPTEMBER 2023

WINE: *White Carmel Road Sauvignon Blanc*



VARIETALS: 98% Sauvignon Blanc,
2% Chardonnay

Viticulture Area: *Monterey, California*

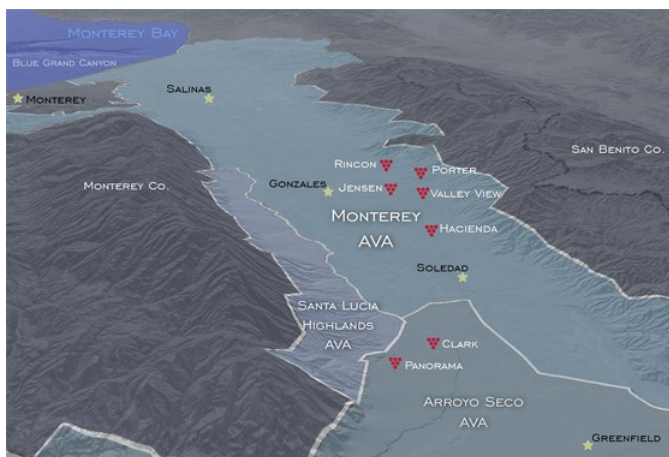


Bottle Price: \$12.99 Case Price: \$140.29 plus tax

INTRODUCTION

Where vines meet ocean winds. Where the foothills meet the valley. Where a tranquil state of mind meets artisan style. This is Carmel Road Winery. Inland from Monterey's rugged coastline, yet still directly in the path of the ocean's relentless influence, Carmel Road Winery creates vibrant Chardonnay, Pinot Noir, Cabernet Sauvignon and Sauvignon Blanc that captures the essence of this remarkable region and California's coastal vineyards. We were drawn to the area two decades ago, attracted by the combination of cool, foggy nights and warm, sunny, days that ripen fruit to perfection. Once thought too cool for vineyards, Monterey is now considered one of the premiere growing regions in California. Our sustainably farmed vineyards stretch across windswept benchlands, where the maritime climate and well-drained, alluvial gravel soils produce highly expressive wines. The first vintage of Carmel Road wines was released in 1999.

REGION



Our wines are influenced by the nearby Pacific. Directly off the coast of Monterey is an underwater gorge more vast than Arizona's Grand Canyon, a rift dubbed "The Blue Grand Canyon." In the early to mid-afternoon, the coastal breeze starts to blow. By late afternoon, the temperature can drop by 15 degrees, and the wind can be so fierce it hinders photosynthesis. Come nighttime, temperatures fall to the 50s and the wind still howls. But by dawn, all is still. The wind is calm, the vineyards shrouded in fog and low clouds obscure the mountains. Then, by late morning, the ancient cycle begins again. Grapes develop beautiful complexity in this coastal weather. The heat of the day ripens them, while the chill of night refreshes them, and preserves the natural fruit acidity that wine needs for balance.

Soils are almost as important in establishing wine quality. While Monterey's soils are as diverse as those of the rest of the California coast, thanks to the San Andreas Fault System whose earthquakes over the millennia have shaken everything up, the prime requirement of great wine grape soils is that they be well-drained. An old saying claims, grapevines don't like "to get their feet wet." The best Monterey vineyards sit on well-drained soils, either because they're on mountainsides, or because the soils are constituted of deep, porous sands and gravels through which rainfall drains out to the water table below. This promotes more flavor and textural intensity in the fruit.

PRODUCER

Inland from Monterey's rugged coastline, yet still directly in the path of the ocean's relentless influence, Carmel Road Winery creates vibrant Chardonnay, Pinot Noir, Cabernet Sauvignon and Sauvignon Blanc that captures the essence of this remarkable region and California's coastal vineyards. We were drawn to the area two decades ago, attracted by the combination of cool, foggy nights and warm, sunny, days that ripen fruit to perfection. Once thought too cool for vineyards, Monterey is now considered one of the premiere growing regions in California. Our sustainably farmed vineyards stretch across windswept benchlands, where the maritime climate and well-drained, alluvial gravel soils produce highly expressive wines. The first vintage of Carmel Road wines was released in 1999. There's a back road that stretches from the town of Carmel by the Sea, traversing the Arroyo Seco and through scenic gaps in the Santa Lucia hills, connecting the inland growing region to the ocean. This winding trail was the inspiration for our name, our own Carmel Road.



Tasting Notes:

This Sauvignon Blanc flaunts tropical fruit aromas of pineapple and mango with zesty citrus notes of lemon and grapefruit.

"Bright and vibrant, with aromas of citrus blossom, lemongrass, and apple. Crisp and juicy on the palate, leading to a refreshing and clean finish. A crowd-pleasing food wine." - KRISKATO, WINEMAKER

Food Suggestions:

This Sauvignon Blanc pairs well with anything light and/or herbily, such as chicken, pork, fish, shellfish, ceviche, asparagus, focaccia, salad, bruschetta, cheese and vegetarian cuisine.

Remember We Taste The Bad Ones So you don't have to! CHEERS!!!

Sources:

<https://www.carmelroad.com/>

<https://www.carmelroad.com/trade>

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