

MARK HEROLD WINES



2018 HEROLD SAUVIGNON BLANC

SONOMA VALLEY

TASTING NOTES

Fresh and focused aromas sing from the glass! Crisp Fuji apple, kiwi fruit, freshly cut melon, white gooseberry, lemon curd and Bosc pear skin make their way to the forefront. Hints of flinty stone, newly cut grass, mangos and freshly picked flowers add further dimension.

The palate is zingy with green mango, Granny Smith apple and nectarine. Lively acidity gives incredible backbone to this delicious white!

VINTAGE NOTES

The 2018 growing season was long and cool with rainfall that visited us during optimal times of the year. The temperatures were moderate and even with no major heat spikes. These growing conditions resulted in a long hang time allowing the full spectrum of aromas and flavors to develop until the September harvest. Our Uboldi Vineyard Sauvignon Blanc offers zesty fruit flavors and voluminous aromatics.

APPELLATION
SONOMA VALLEY

VINEYARD
UBOLDI VINEYARD

VARIETAL
SAUVIGNON BLANC

AGING
6 MONTHS, CONCRETE EGGS

ALCOHOL
13.5%

PRODUCTION
150 CASES

RELEASE DATE
MAY 2020

SUGGESTED RETAIL PRICE
\$28

"Mark Herold's 2018 Sauvignon Blanc is bright, steely and full of varietal character. Lemon peel, white flowers, crushed rocks and white pepper give the 2018 tons of energy and vibrancy. The 2018 was sourced from Uboldi Vineyard, in Sonoma Valley, and aged in concrete. Drink it over the next few years." **90 PTS** —*Antonio Galloni*

