

A family owned winery heartcrafting exceptional wines in the Napa Valley

The name Ca' Momi honors our roots. Our property in Veneto, Italy once belonged to Momi dea Bionda, a hardworking farmer who became a local legend for his obsessive devotion to his family, farm and vineyards. We share Momi's values of authenticity, passion, loyalty, dedication and obsession with quality. We chose to pay homage to his legacy in the name of our Napa Valley winery. We proudly share our Italian heritage, and strive each day to honor these values within ourselves, in how we do business and how we make wine.

## SAUVIGNON BLANC

### MONTEREY



**Grape Source:** 100% harvested from select premium vineyards in Monterey.

**Vinification Process:** The 2023 harvest began nearly three weeks earlier than usual with night picking to prevent additional fermentation due to lower temperatures. The season brought heavy winter rains and a cooler climate, which replenished soil moisture, leached salts and increased vine vigor. This led to the natural grape acidity and an extended ripening period, contributing to exceptional grape quality. The compressed 30-day harvesting window resulted in lower sugar and alcohol levels, producing a Sauvignon Blanc with a refreshing, timeless style and crispy flavor.

**Fermentation Method:** The wine was fermented using premium selective yeast and the fermentation process was completed in a stainless steel tank.

**Flavor Profile:** This Sauvignon Blanc offers citrus, tropical fruit, and golden delicious apple aromas, complemented by a hint of green herbs characteristic of the Monterey AVA. The palate features refreshing citrus, apple, and pear flavors, balanced by lively acidity. Fermented in stainless steel tanks, it delivers a crisp, clean finish with persistent acidity.

varietals	100% Sauvignon Blanc
alcohol	13.0%
total acidity	7.1 g/L
residual sugar	0.6 g/L
pH	3.40

