“The 2017 Flume Crossing Sauvignon Blanc is pale yellow in color, highlighted by aromas of honeysuckle and daffodil, bell pepper, fresh herbs, and lime. Barrel aging this wine in acacia wood results in a rich texture and a long finish.”

—Kristen Barnhisel, winemaker, white wine

**FOOD PAIRINGS**

Serve with seared scallops sautéed in citrus butter, halibut with lime and tarragon, sushi, or as an aperitif with goat cheese or oysters.

**WINE LIST DESCRIPTION**

A crisp, well-balanced Sauvignon Blanc with lively acidity, key lime, grapefruit, and sweet herbs, with a textured finish.

**COMPOSITION BLEND**

100% Sauvignon Blanc

**ORIGIN**

Arroyo Seco AVA, Monterey County, CA

**CELLARING**

Delicious now and will gain complexity over the next two years.

**HOW DID FLUME CROSSING GET ITS NAME?**

Jerry named this wine for the cement flumes built in 1905 by Clark Colony members to carry the waters of Reliz Creek over the top of the irrigation canals that are adjacent to our Sauvignon Blanc vines.

**ACCOLADES & REVIEWS**

NEW RELEASE, APRIL 2018