“The 2018 Flume Crossing Sauvignon Blanc is pale yellow in color, highlighted by aromas of honeysuckle and daffodil, bell pepper, sweet herbs, and key lime. These aromas are complemented on the palate by the bright flavors of grapefruit, lime, and lemongrass, with a rich texture and long finish provided by the acacia barrels.”

—Kristen Barnhisel, winemaker, white wine

**FOOD PAIRINGS**

Serve as an aperitif with goat cheese or oysters, or with an entree of sushi, or seared scallops with green goddess dressing.

**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, 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, JANUARY 2019