

AVIARY

VINEYARDS

2024

Sauvignon Blanc

COMPOSITION 100% Sauvignon Blanc

APPELLATION North Coast AVA, California

ALCOHOL 13.2% by Volume

TASTING NOTES

Vivid aromas of grapefruit, lime zest, green apple, and white peach are accented by fresh herbs and delicate floral notes. Crisp citrus flavors, lively acidity, and subtle mineral undertones carry through a refreshing finish that is bright, expressive, and beautifully balanced.

ABOUT

Some wines are admired for their power. Sauvignon Blanc has always earned its place through precision.

Our goal is to preserve the vibrant aromatics and natural freshness that makes this variety so captivating while allowing California's sunshine to bring generosity and depth to the palate. Bright, energetic, and endlessly versatile, this wine reflects the balance we pursue throughout the Aviary portfolio: expressive flavors wrapped in an elegant, polished style.

FOOD & WINE PAIRINGS

Serve well chilled at 45-50°F to highlight the wine's vibrant citrus, crisp acidity, and refreshing finish. Its lively character pairs beautifully with bright flavors and fresh seasonal ingredients.

Seafood: Oysters on the half shell, grilled shrimp with chimichurri, seared scallops with citrus beurre blanc, or ceviche.

Cheese & Salads: Goat cheese tart, herbed chèvre, burrata with heirloom tomatoes, or arugula salad with fennel and lemon vinaigrette.

Asian Cuisine: Thai green curry, sushi with yuzu ponzu, Vietnamese spring rolls, or lemongrass chicken.

Vegetarian: Grilled asparagus, avocado toast with chili flakes, zucchini carpaccio, or a quinoa bowl with cucumber, mint, and tahini.



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