



RYDER
E S T A T E

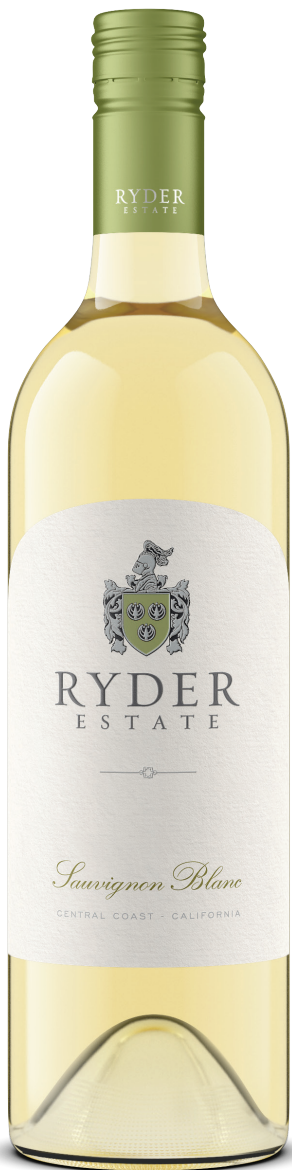


Sauvignon Blanc

CENTRAL COAST - CALIFORNIA

Ryder Estate wines are crafted from our sustainably farmed estate vineyards on California's golden Central Coast. The Central Coast is blessed with cool ocean air that blankets our vineyards in the early morning until the warm sun peaks through the clouds in the afternoon. This wonderful combination of sea, sunshine and soil makes perfect growing conditions for our grapes to develop intense flavors and elegant character that is true to each varietal.

Our passion is to make the best wine each vintage to enhance life's best moments. At Ryder Estate, we keep it real and make great wines you can trust.



APPELLATION
Central Coast

ALCOHOL
13.5%

AGING
Stainless Steel

WINEMAKING

After harvest, the fruit is gently whole-cluster pressed, chilled, lightly settled and slowly fermented in stainless steel tanks at a cool 50°F. Fermentation is cold and slow to preserve the fresh fruit aromatics and lively varietal character.

TASTING NOTES

Our Ryder Estate Sauvignon Blanc is fresh, lively and bright. Aromas of citrus, guava and grapefruit lead into a palate of green apple and apricot with a note of fresh herbs. Pairs delightfully with a local fish ceviche, ramen, lemon pesto capellini or oceanfront on the deck while enjoying salty breezes.

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