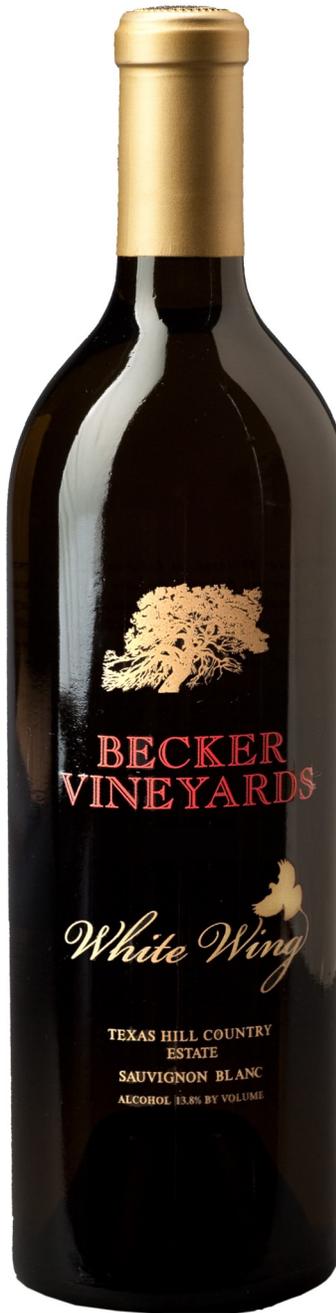


2015 White Wing



The Estate Sauvignon Blanc used in this white wine blend was planted at Becker Vineyards in 1992. The first month of harvest is almost all about this grape, as the final pick of this block comes in around the second week of August.

Although we do portion a fair amount of the Sauvignon Blanc from our vineyard to ferment and age in new French Oak barrels, the majority of the wine is cold fermented in tank—and then aged in neutral oak barrels. The blend of oak and stainless steel fermentation gives this reserve wine a balance of fruit and body.

The White Wing, is one of the few white wines that has both body and rich fruit on the palate. It is not your typical Sauvignon Blanc, with its far reaching minerality, depth on the mid-palate and a rich toasted edge. Refined tannins in this white wine give a full body and flavor that will pair with heavier foods. It is meant to hold up to a wide variety of bold flavors such as meaty fish, grilled meats and roasted vegetables.

VARIETAL COMPOSITION

Sauvignon Blanc

ON THE NOSE

Mineral, toasted oak, ripe tropical fruit, citrus and mild grassy notes

ON THE PALATE

Lime peel, lemongrass, minerals, toasted vanilla, a dry finish with lingering notes of kiwi and fresh grass

FOOD COMPLEMENTS

Meaty fish, grilled meats, roasted vegetables, soft cheeses, sweet melons, strawberries and kiwi

APPELLATION

Estate—Texas

HARVEST DATE

August 2015

HARVEST BRIX

23.7—24.8

ALCOHOL

13.1 %

BOTTLING DATE

May 2017

FINAL R.S.

Dry— 0.25 g/L

PRODUCT SKU



BECKER VINEYARDS

STONEWALL, TEXAS