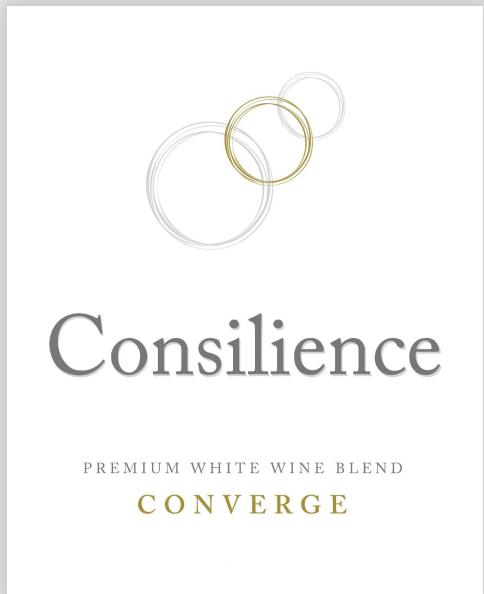


# CONSILIENCE

2016

## CONVERGE WHITE WINE BLEND



### TASTING NOTES:

Introducing our new 2016 Convergence white blend. Immediately you're greeted with honeysuckle, melons, white peach, and subtle floral notes on the nose. Creaminess on the palate adds to a silky mouth-feel with balanced acidity and an underlying richness. Tart lime adds a wonderful crispness that makes this the perfect summer wine!

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**CASES PRODUCED:** 796

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**BOTTLED:** September 2017

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**WINEMAKER:** Brett Escalera

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### TECHNICAL NOTES:

#### AGING:

90% tank fermented and aged / 10% barrel fermented and aged in older, neutral French oak barrels for 11 months

#### COMPOSITION:

- 50% Sauvignon Blanc
  - Paso Robles AVA
- 18% Orange Muscat
  - Fresno County
- 14% Albariño
  - Paso Robles AVA
- 14% Viognier
  - 8% Paso Robles AVA
  - 6% Santa Ynez Valley AVA
- 4% Grenache Blanc
  - Santa Ynez Valley AVA

**ALC:** 14.1%

**pH:** 3.21

**TA:** 0.63 g/l

**RS:** 0.581%

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THE  
**SANGER**  
FAMILY of WINES

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Consilience wines are designed to capture the essence of California's Central Coast. A part of The Sanger Family of Wines portfolio, Consilience wines are produced from Old World varietals traditionally grown in the Rhône Valley, Burgundy, and Bordeaux regions. Our fruit is sourced from some of the best and most exciting vineyards throughout Santa Barbara County, producing wines that are the ideal accompaniment to our fresh local cuisine. Consilience Wines can be found in select retailers and restaurants across the country, in our Los Olivos, California tasting room or online at [www.consiliencewines.com](http://www.consiliencewines.com).

**SANGERWINES.COM/TRADE**