

Sauvignon Blanc Griva Vineyard

California, USA

Grape variety | Sauvignon Blanc

Awarded the title of 'Best US White Wine' in 2005 by the Wall Street Journal. The Bernardus Griva Vineyard Sauvignon Blanc is both powerful and refreshing, combining aromas of grapefruit and the bright flavor of tropical fruit, lime, and grapefruit zest. Over the years our Sauvignon Blanc has become one of our most popular and highly regarded wines, even having its own fan club.

Griva Vineyard a certified California sustainable vineyard

Griva's Vineyard, is located in the Arroyo Seco AVA, and has vineyards that have many elevation changes, it also borders both sides of the Arroyo Seco River, spanning more than 7000 feet. All the vineyard soils are Arroyo Seco Loam, which contain more sand, gravel, and large stones when compared to elsewhere in the region. In the mid-1990s, Michael Griva planted a vineyard, especially for Bernardus, with the famous Sauvignon Blanc "Musque" clone. In 2019, it received its California Sustainable Wine Growing Alliance certification, thanks to several initiatives, like their solar farm, helping it become more sustainable.

A musqué clone and a hint of Semillon

All grapes are hand-picked. The Sauvignon Blanc grape is a specific "Musque" clone and in addition we have added a little bit of Semillion to add complexity and richness. After blending, it is allowed to rest for several months in thirty-year-old French oak barrels to allow the flavors to marry properly.

Powerfull and refreshing

With a soft golden yellow color. Nose: fresh tones, fresh grass, tropical fruit, citrus. An award-winning refreshing Sauvignon Blanc with the aromas of grapefruit and the bright flavor of tropical fruit, lime, and grapefruit zest.



"This fresh and powerful Sauvignon Blanc was named the best US white wine of 2005 by the Wall Street Journal"

Food pairing

goat cheese

shellfish

vegetarian

Tasting notes

fresh

fruity

