LAISSEZ FAIRE SAUVIGNON BLANC

"I make Sauvignon Blanc because I want people to enjoy beautiful "everyday wine" that is extremely approachable & still well suited for the sophisticated palate. Our Laissez Faire Sauvignon Blanc is crafted for enjoyment any night of the week. With great acidity and refreshing aromas, this wine should complement most meals. Wine should primarily be enjoyed and well integrated with your cuisine so that enjoying a glass is as natural as giving thanks at the table. I hope this wine becomes an everyday fixture on your table, that would be my honor."

-Melanie Krause, Winemaker

TASTING NOTES

Notes of lemongrass and meringue greet the nose. Citrus flavors follow with a long, crisp, mouthwatering finish!

PAIRING SUGGESTIONS

Fried green tomatoes, spring rolls and please try some seafood ...like scallops.

WHEN TO DRINK

This wine is made for the "here and now" ...enjoy!

SOURCED FROM THE FOLLOWING VINEYARDS:

- Symms
- Emerald Slope



SAUVIGNON BLANC

Produced & Bottled by Krause & Schnerr Family Cellars 107 East 44th Street, Garden City, Idaho



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THE VINTAGE

The 2018 vintage heralded the welcome return of vines that had been retrained after the winter-cold damage of 2017. Beautiful weather and a moderately sized crop made for ideal conditions for a high-quality vintage. A warmer than average summer with growing degree days over 3100 was followed by cool fall weather. September and October were dry and cool, allowing for slow, steady ripening of the grapes. White wines are vivacious, with lovely acidity to balance expressive aromas and flavors.

PRODUCTION NOTES

- Laissez Faire is just what its name implies, a "let it be" wine in terms of winemaking and drinking style.
- Fermentation took place in 85% stainless steel tanks and 15% neutral barrels.
- Settled for 3 months prior to filtration and bottling in January.
- Use of stainless steel and quick bottling preserve the freshest fruit aromas and flavors.

WINE PROFILE

VINTAGE	
VARIETAL	Sauvignon Blanc
APPELLATION	Snake River Valley
ACID	6.6 g/L
pH	
RESIDUAL SUGAR	0%
ALCOHOL %	
VOLUME	
CASES PRODUCED	

