



Terroir Cellars

2020 SAUVIGNON BLANC

GLUTEN
FREE

WINEMAKER NOTES

Our Terroir Cellars 2020 Sauvignon Blanc was made from sustainable vineyards in the Lodi appellation. The area's classic Mediterranean climate features warm, sunny days and cool evenings due to its proximity to the Sacramento River Delta. The eastern and western hills are clay-based, rocky soils with heavy mineral content. The attack of this wine begins with Meyer lemon, lime, quince and grapefruit and showcases minerality. Next, the palate reveals vanilla and crème anglaise in the finish. The mineral notes also display in the mouth. More citrus, particularly grapefruit, add to the classic, clean lines of this wine.

VARIETALS

100% Sauvignon Blanc

APPELLATION

Lodi



RELEASED

May 2021

SERVE

Chilled

AGING

2 - 3 years

ALCOHOL

12.5%



FUN FACT

Sauvignon Blanc is the eighth most planted varietal in the world and the parent of Cabernet Sauvignon and Cabernet Franc.

PAIRINGS

Vegetarian dishes | Shellfish | Sushi | Poultry | Spicy dishes | Swiss | Emmental | Cheddar

About the Brand

Ter-roir /ter'wair/ noun
The complete natural environment in which a wine is produced.



4
SERVINGS

10M
PREP

12M
COOK TIME

TRY WITH
DRY WHITES

Supreme Salmon Salad

INGREDIENTS

1/2 cup olive oil
1/4 cup white wine vinegar
2 tablespoons packed brown sugar
2 tablespoons McCormick® Perfect Pinch® Salad Supreme
1 pound salmon filets
1 package (5 to 6 ounces) spring mix salad greens
1 cup raspberries
1/4 cup McCormick® Crunchy & Flavorful Salad Toppings

DIRECTIONS

Mix oil, vinegar, brown sugar and 1 tablespoon of the Seasoning in small bowl with wire whisk until well blended. Brush salmon with 1 tablespoon of the vinaigrette. Sprinkle with remaining 1 tablespoon Seasoning.

Grill over medium-high heat 6 minutes per side or until fish flakes easily with a fork. Cut salmon into 4 pieces.

Toss salad with remaining vinaigrette. Divide salad evenly among 4 serving plates. Top each salad with salmon, raspberries and Salad Toppings.