



McKenna

2022 SAUVIGNON BLANC

winemaker notes

Our McKenna 2022 Sauvignon Blanc showcases the elegance of the second-most widely planted white varietal in the U.S. Sourced from the same Lodi vineyard we have used over the last six vintages of Sauvignon Blanc, this wine's attack begins with subtle notes of Meyer lemon, lime, apple, pear and grapefruit. It displays the minerality of the terroir with flinty characters in the finish. A small addition of Chardonnay fills the mouth in the attack and mid-palate. This dry Sauv Blanc offers balance between acidity, alcohol and structure. There is a hit of minerality in the finish, but it is not excessive.

Appellation: Lodi

Varietals: 88% Sauvignon Blanc | 12% Chardonnay

Alc: 12.5%

Released: August 2023



About the Brand

With its traditional family crest, McKenna pays tribute to family, the heart of every celebration.

profile

Nose: Meyer lemon | Lime | Apple | Pear | Grapefruit | Minerality | Flinty

Mouth: Full attack | Full mid-palate | Balanced | Minerality



Serve: Cold

Aging: 3 - 4 years

Vinotype: Sensitive

Pairs well with: Grilled fish | Pesto pasta | Sushi | Roasted chickpeas | Swiss | Emmental | Cheddar

Similar to: Fleur Bleu Sauvignon Blanc and Somersville Cellars 2020 Albariño

Fun fact: Sauvignon Blanc is the third-most planted white grape variety in the world, trailing Spain's Airén and Chardonnay.



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4
servings

5m
prep

10m
cook time

try with
dry whites

Lemon Pepper Fish

Ingredients

2 tablespoons butter
2 tablespoons white wine
2 teaspoons McCormick® Perfect Pinch® Lemon
Pepper Seasoning
1/2 teaspoon McCormick® Garlic Powder
1 pound tilapia fillets

Directions

Melt butter in small saucepan. Add wine and seasonings; mix well. Place fish on broiler pan. Brush butter mixture over fish.

Broil 8 to 10 minutes or until fish flakes easily with fork. Or, bake in preheated 375°F oven 10 to 15 minutes or until fish flakes easily with fork.