



GRANITE HILL
CELLARS

2023 Lodi Sauvignon Blanc

About: Granite Hill Cellars is a newly released brand by the Kautz Family of Lodi, California. The name comes from the rocky and “granite” terroir the family’s vineyards grow on. The soft rolling hills, in conjunction with the Pacific Ocean Delta breezes make these vineyards ideal for grapes of distinction. Practicing “sustainability” for over 30 years, the family is committed to the longevity of their land and the environment around them.

Appellation: Lodi has been a famed region for growing Zinfandel grapes for many years, but it has been the last 10-15 years that they are shining through with other varieties, including Sauvignon Blanc. The sub-AVAs for this wine come from Mokelumne River, which is located in the southern and central part of Lodi, west of the Sierra Foothills.

About the Wine: The 2023 vintage displays aromas of orange peels and citrus followed by flavors of fresh apples, passion fruit and lavender with a crisp, mouth-filling finish. Vegan Friendly.

Pairing: Delicious as an aperitif or with meats such as chicken or shellfish. Perfect for enjoying during the summer months with a fresh garden salad.



Technical Notes

Blend: 83% Sauvignon Blanc, 17% Chenin Blanc				
Appellation: Lodi, California				
Alcohol:	12.5%	TA:	5.4 g/l	pH: 3.51
				RS: 2.35 g/l
Aging	Stainless Steel			
UPC:	7 24826 13251 5			
CSWA Certified- California Sustainable Wine Growing Alliance				

Granite Hill Cellars

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