

Nice Winery

2015 Sauvignon Blanc

Mendoza, Argentina



About the Wine

This wine is proof that persistence pays off. It has been several years since Ryan and Ian first discovered the Sauvignon Blanc grapes in Manuel Otero's vineyard. They had been in Argentina for a month, searching for a grower for our Nice Malbec when they came upon Otero's Sauvignon Blanc vines. They weren't looking to make white wine, but when they tasted his 2008 harvest, they fell in love with its unparalleled expression of Sauvignon Blanc: No grassiness or acidic grapefruit, just luscious tropical citrus flavors like tangerine, melon, and pineapple. The only problem is that he only had one hectare (roughly 2.5 acres) of Sauvignon Blanc planted and wasn't willing to sell any of it in 2008. Over several years, Ryan and Ian visited Manuel and his two daughters, Fernanda and Roxanna, at their estate in Mendoza five more times, each time asking to make wine from their Sauvignon Blanc crop, and each time getting rejected. On the sixth visit, just before the harvest in 2010, Manuel said, "I like you guys. You are very persistent, and you have a passion for wine. We will make Sauvignon Blanc together this year."

We take great care in the production of our Nice Sauvignon Blanc. We harvest entire clusters of grapes by hand before sunrise and immediately take them to a state-of-the-art bladder press that gently extracts only the sweet juice from the grapes, leaving the skins, stems and seeds intact and separate. We then ferment the juice in stainless steel tanks for 45 days at 12 degrees centigrade to insure a slow, cold, and even fermentation. The result is floral aromatic notes and juicy citrus flavors that could be lost with otherwise hasty handling. Pair this beautiful wine with ceviche, crab cakes, roasted chicken, and veal Milanese with a spritz of lemon.

Tasting Notes: Lemon, Clementine, Pineapple, and Light Grapefruit notes. It has a soft mouthfeel that lightly coats the tongue and provides a long finish that ends crisp and clean.

About Ryan and Ian

Certified Sommeliers, Wine Educators and Le Cordon Bleu trained Chefs Ryan Levy and Ian Eastveld are the "foodie superduo" behind Nice Winery. Their chef-driven wines have been lauded in *Wine Enthusiast*, awarded 94 point ratings and gold medals, and are featured on top wine lists. When not making their hand-crafted wines, the chefs teach about wine and food at their Houston winery and tasting studio.



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