

THE ICON ROCK



SAUVIGNON BLANC

GRAPE VARIETAL 100% Sauvignon Blanc

VINEYARDS Aconcagua – Chile 70% Leyda Valley –
30% Casablanca Valley

PROCESS Grapes are hand and machine harvested in the early morning to maintain freshness and flavor, then crushed and destemmed. The juice is settled and fermented in temperature-controlled stainless steel vats with a specific yeast strain at 52–57 °F for several weeks. The wine is blended with other parcels, “racked off” yeast lees, and filtered to retain the Sauvignon Blanc aroma.

TASTING NOTES This Sauvignon Blanc exudes enticing aromas of guava, green apple, and a whisper of passion fruit. This straightforward wine is simultaneously bone-dry and rounded on the palate, offering a refreshing experience.

DRINKING TEMPERATURE 50 °F – 54 °F

ALCOHOL 12.5%



The Aconcagua Valley, located on the east side of Chile's Aconcagua region, is one of the country's four main wine-producing regions. Stretching 60 miles long, the valley lies between the Andes in the east and the Pacific Ocean in the west. The altitude creates a unique climate, with warm, dry land heating up in the afternoon, causing hot air to rise and pull in cooler ocean air from the west. This process reverses, cooling down the land in the evening. These daily breezes help to balance the hot climate and keep the vines thriving in the region.

