

2020 Dot Wine Nalu Sauvignon Blanc

13.8% alc

\$28

This is the first Sauvignon Blanc of the Dot Wine portfolio made in an unforgettable year. The 2020 vintage was challenging for so many, however the wines produced from this vintage are extraordinary. The mild winter and spring was followed by a summer marked with significant heat spikes. This rushed along the growing season and resulted in a welcomed early harvest which allowed us to pick the Sauvignon Blanc prior to the first wildfires. This wine is a testament to the resilience of winegrape growers and winemakers to overcome adversity.

Nalu is the Hawaiian word for wave, and we chose this name in homage of the Hawaiian culture and our love for the ocean. *Ke nalu nei ka moana*- The ocean is full of waves. Every growing season in the vineyard is like surfing your favorite break; stay in front of the wave and go with the flow. This wine was fermented in stainless steel tanks to preserve the beautiful pineapple, passionfruit and pomelo notes that remind us of time at the beach with our Ohana. The refreshingly bright citrus acidity, married with guava flavors, makes this wine an easy quaffer in the sunshine, or the perfect complement to your favorite Hawaiian and Asian dishes. We chose a screwcap closure to make this tropical beauty even more accessible to enjoy and share with aloha.

This wine is best enjoyed with seafood, poultry, vegetarian and vegan cuisine. Nalu Sauvignon Blanc pairs perfectly with oysters in the half shell, lemongrass tofu, coconut shrimp, Ahi poke nachos, your Auntie's chicken papaya, and your Lola's Pancit Palabok. Make sure to spice things up with a side of chopped siling labuyo in patis and calamansi juice; this wine can handle it. Mahalo for drinking Dot Wine!

