

WENTE

FAMILY VINEYARDS



Louis Mel Sauvignon Blanc

Country:	United States	Region:	Livermore Valley, CA
Type:	White	Varietal:	Sauvignon Blanc
Format:	12 x 750ml		

BC	AB	SK	MB
+983825	+47993	+47993	+23047
Speculative	Open	Special Order	PWS

TASTING NOTES

Colour:	Brilliant straw-lemon.
Aroma:	Hints of peach, apple and floral notes on the nose.
Taste:	Bright citrus with a touch of lime make way for wonderful acidity and mild grassy notes on the palate. This wine delivers a long, refreshing finish.
Food:	Enjoy with all types of fish, seafood, and poultry; pairs well with luncheon salad dishes and as an aperitif.

AWARDS & ACCOLADES

2024 ~ "Smooth and juicy, with a crisp and clean mix of pear, lemon-lime and orange sherbet flavors on a sleek frame, plus accents of jasmine, orange blossoms and ginger." - MaryAnn Worobiec - Wine Spectator, Dec/2025

2023 ~ 91 Points. "Peach blossom, cashew, creamed corn, and pineapple are glorious - fragrant and mouthwatering." - The Tasting Panel, July/2024

2023 ~ 90 Points. BEST BUY "Subtle aromas of lemon peel, lime zest and cut grass make for a pleasantly refreshing nose on this bottling. The palate is mellow in texture and pleasing in flavors, offering nectarine and pear elements." - Matt Kettmann - Wine Enthusiast, June/2024

2023 ~ 90 Points. "Stylish and fragrant, with a note of jasmine leaping out of the glass, leading to Key lime, lemon sherbet and fresh apple flavors on the palate. Details of mango and passion fruit linger on the finish, with a hint of green tea. Drink now. 8,700 cases made. From California." - MaryAnn Worobiec - Wine Spectator, Nov/2024

2023 ~ "A fresh and clean white with sliced apples, lemon pith and white flowers on the nose. Medium-bodied, dry and crisp, with vivid acidity and a bitter citrus peel note at the end..." - James Suckling, May/2024

2023 ~ "The story goes that Frenchman Louis Mel was instrumental in obtaining vine cuttings from the famous Sauternes producer Chateau d'Yquem generations ago. Our first look at this label suggests it has a certain savoir-faire, even elegance, that makes it more interesting than many entry level Marlborough sauvignon labels. The fragrant grassy, grapefruit notes are perfectly embedded in a juicy, watery, wet cement character that underlines the palate through the finish. It is a perfect summer sipper for West Coast seafood dishes..." - Anthony Gismondi - Gismondi on Wine, Jan/2025

OTHER INFO

Sustainability Spotlight: Wente took on what is the elephant in the room for the industry worldwide: packaging. 'Packaging accounts for 30% to 40% of a wine's carbon footprint,' Aly Wente says. Addressing this issue, Wente Vineyards has lightened the (empty) bottle for its widely distributed Louis Mel Sauvignon Blanc to just 405 grams. Most bottles weigh in at about 500g and many run up to 900g, if not more. Wente calls the initiative 'losing weight on purpose'. (Decanter, Aug/2022)

A French emigrant, Louis Mel travelled the western United States in the 1870's seeking a place to make wines to rival the great French Crus. He found the ideal home in the Livermore Valley. Acquiring Sauvignon Blanc and Semillon cuttings from the Marquis de Lur-Saluces, owner of the famed Chateau Y'quem, he planted them in his vineyards. The Wente family acquired the Louis Mel estate in the 1930's, where the descendants of these vines, located in the southern Livermore Valley, live in gravel and loam soils similar to the terroir of their native Bordeaux. This Sauvignon Blanc comes from various vineyards across the Livermore Valley. The different microclimates add complexity to the fruit forward style of this wine. All of the vineyards are sustainably farmed and harvested at a relatively low sugar level to retain the natural acidity. The grapes were cold fermented in stainless steel tanks to retain their natural vibrancy. Aged in stainless steel tanks.



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