



2018 CJ  
SAUVIGNON BLANC  
SONOMA VALLEY

Our second vintage of CJ blanc is a beautiful expression of Sauvignon blanc boasting lemon curd, lemon zest and floral notes of white flowers, fresh citrus and pomelo with a hint of reduction. On the palate it is super vibrant and acid driven with medium body and hint of French oak. The wine is very juicy and fresh with a hint of bitter green grass, lemon zest, a touch of passion fruit and fresh tarragon. The finish is long and lingering with sharp acidity and great tension.

100% SAUVIGNON BLANC

Production: 140 cases  
Bottling: May, 2020  
Aging: 20 months in French oak, 30% new  
Release: January 19, 2021

“This second effort CJ Blanc brings a fun, easy drinking, yet surprisingly complex Sauvignon blanc to the Melka portfolio of wines.”

– Philippe and Cherie Melka, Proprietors