

## 2008 Sauvignon Blanc

### Napa Valley

### Tasting Notes

#### The Vineyard:

Our 2008 Sauvignon Blanc comes from four small vineyards located in the Napa Valley. We feel we have partnered with some of the top growers in the Napa Valley to be able to bring you this complex blend of Frediani, Heitz, Lambentz, and Massa Sauvignon Blanc. The various sources range from the cooler Yountville appellation to Calistoga and Pope Valley. We feel this brings to the wine the complex nature of grapes grown in several viticultural areas. The fruit characters in the vineyards range from lemon-lime and citrus to pineapple, floral and green apple notes. We work closely with our growers to ensure the highest quality fruit at harvest, and we treat their fruit with the gentlest hands to ensure the wine in the bottle is a reflection of the hard work we have all performed throughout the year.

#### The Winemaking:

The fruit was hand harvested and whole cluster pressed directly after picking and fermented in stainless steel tanks. The tank was chilled down to 50F so that the juice would undergo a cool, slow, and steady fermentation. All of this was done in an effort to preserve the beautiful floral and citrus flavors. We prevented the wine from undergoing malolactic fermentation and limited the wine's exposure to oxygen. The finished wine was then racked off of the lees twice and bottled in early January to harness the crisp, clean, and pure nature of this wine.

#### Winemaker's Comments:

Our wine has aromas of lime, honey, lemon, green apple, and tropical fruit. It has a crisp clean acidity and refreshing lemon, lime, apple, honey and exotic fruit flavors. It finishes with a refreshing minerality and flavors of white flowers. The natural acidity brings the full texture of this wine into perfect balance.

- 100% Sauvignon Blanc
- 100% Napa Valley
- Harvest Dates: Aug. 14 - 18
- Bottling Date: Jan. 14, 2009
- 240 cases Produced
- Alcohol: 13.8%
- Retail Price \$20

