

2010 Sauvignon Blanc

Vintage: 2010 was a challenging vintage that produced outstanding wines. Despite a cool, wet spring there was normal berry set with average yields. Cooler temperatures continued throughout summer and slowly brought the fruit to maturity. However, extremely hot weather in late summer and heavy rains near the end of harvest; significantly reduced the crop. In the end, the wines of 2010 have intense aromas and flavors, beautiful balance, and high acidity.

Harvest: Oct. 18-20 • 23.6 °Brix • 3.29 pH • 7.0 g/L TA

Winemaking: All of the fruit was picked cold and whole cluster pressed. The juice was clarified and slowly fermented in stainless steel tanks. After fermentation the wine remained in tank on the lees (*sur lie*) for an additional 3 months. This wine was bottled in April 2011.

Wine Analysis: 13.9% alcohol • 3.32 pH • 6.8 g/l TA

Tasting Notes: Aromas of lime, passion fruit, and gooseberry; with a hint of sweet pea and jasmine. The mouth has subtle richness, with bright flavors of peach, pink grapefruit, and lychee. Firm acidity provides a zesty finish of citrus, mineral, and spice.

Release Date: August 1, 2011

Cases Produced: 241 cases

Bottle Price: \$15.00