



2009 Sauvignon Blanc

Vintage: 2009 was a near-perfect vintage that produced outstanding wines. A mild, dry spring allowed for excellent berry set and above average yields. Moderate temperatures throughout summer slowly brought the fruit to full maturity. The wines of 2009 have beautiful aromas, intense flavors, and great acidity.

Harvest: Sept. 30 & Oct. 7 • 23.7 °Brix • 3.35 pH • 6.9 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 2010.

Wine Analysis: 14.1% alcohol • 3.30 pH • 6.8 g/l TA

Tasting Notes: Aromas of passion fruit, honeysuckle, and lime; highlighted with lychee and jasmine. The mouth has subtle richness, filled with intense flavors of grapefruit, white peach, and melon. Bright acidity provides a zesty finish of citrus, mineral, and spice.

Release Date: May 1st, 2010

Cases Produced: 1010 cases

Retail Price: \$15.00