



**SAUVIGNON BLANC
2007
California**

GRAPE SOURCING

Grapes for our Sauvignon Blanc were selected primarily from vineyards in the Central Coast, including San Lucas, the Paso Robles region and Santa Barbara County. In these growing areas, bright, sunny days and wide day-to-night temperature swings allow the grapes to spend extra hang time on the vine. This allows grapes to reach full ripeness, creating wines with complex flavors balanced by crisp acidity. Grapes from the Dry Creek Valley provide additional rich flavors and add complexity to the wine.

Appellation: 76% Central Coast, 14% Dry Creek Valley

VINTAGE

A very dry winter led to early bud break, followed by a mild growing season. There were several hot spells in early summer, but the grapes were not ripe enough to be affected by the heat. While harvest started early due to very warm Mid-August weather, early ripening grapes still showed good flavor development as a result of the lengthy growing season. Still, vintners worried about how to handle too many grapes coming in all at once, especially if the heat continued. That worry was short lived, as harvest ground to a halt as with an unseasonably chilly early September. The rest of the season remained cool until harvest tapered off with mid-October rains. White wines from this vintage tend to be crisp and elegant, with lower alcohols and good flavor development.

Wine analysis: 0.58% total acid, 3.37% pH, .3% residual sugar, 13.5% alcohol

WINEMAKING

The wine was fermented in stainless steel without the use of any oak and with neutral yeasts, to preserve the aromatic and floral aromas and capture the essence of the Sauvignon Blanc fruit. The palate of grapes from various coastal regions in the wine provided a full spectrum of Sauvignon Blanc varietal characteristics, ranging from melon and fig flavors to lemon grass and zesty citrus.

Varietal blend: 100% Sauvignon Blanc

SOMMELIER NOTES

This wine displays classic Sauvignon Blanc characteristics, with aromas of fresh honeydew and citrus fruits that carry through to the palate. With its fruity, aromatic flavors, this wine pairs especially well with fish, like salmon and halibut, and also with light pasta dishes. It also would match very well with fresh fruits and cheeses, which would help to highlight its complex taste.