



2007 *Sauvignon Blanc*

ESTATE GROWN ~ COLUMBIA VALLEY

- COMPOSITION: 100% Sauvignon Blanc
- pH: 3.40
- TA: 0.53g / 100 ml
- ALCOHOL: 13.2%
- RESIDUAL SUGAR: 0.06%
- BOTTLED: July 2008
- PRODUCTION: 3000 cases

VINTAGE

Warm summer days and cool nights were the hallmark of the 2007 vintage. Punctuated by the occasional summer thunderstorm, the climate produced intense fruit flavors and a bountiful crop. Harvesting of the Sauvignon Blanc began on the 11th of September and ended on the 17th of September. During this time, daytime highs reached 89F with nighttime temperatures in the low 50's. This allowed the grapes to retain natural acids while flavor development evolved.

WINEMAKERS NOTES

Our Sauvignon Blanc was picked between 23-24 Brix. The wine was whole- cluster pressed to tank and allowed to settle overnight. The juice was then racked to a second stainless steel tank for fermentation. Multiple yeast strains were used along with cooler fermentation temperatures to maximize the character of the Sauvignon Blanc grape. The individual cuvees were then blended together and allowed to marry in tank for a brief period prior to bottling.

TASTING NOTES

The delightful aromas wafting from the glass are those of citrus, melon and mango. Flavors of lime, pink grapefruit and melon are prominent on the palate. This clean, crisp, slightly tart wine is very versatile in food pairings. It is delightful with seafood, baked fish and fowl and is your perfect appetizer-friendly wine.