



### WINE STATISTICS

<b>VINEYARDS:</b>	100% Sauvignon Blanc: 29% Hi-Vista (Carneros); 27% Gieb Ranch (Sonoma Valley); 23% Judge Family (Bennett Valley); 21% Grossi (Sonoma Coast)
<b>HARVEST DATES:</b>	September 5 <sup>th</sup> through October 1 <sup>st</sup> , 2008
<b>SUGAR AT HARVEST:</b>	24.1 degrees Brix average
<b>FERMENTATION:</b>	50% tank fermented in stainless steel and aged sur-lie; 33% fermented in 130 to 650 gallon oak casks; 17% fermented in oak puncheons
<b>AGING / COOPERAGE:</b>	aged on the yeast ("sur-lie") for 3 months
<b>ALCOHOL:</b>	13.5% by volume
<b>ACIDITY:</b>	TA = 0.80 g/100ml; pH = 3.10
<b>PRODUCTION:</b>	2,379 cases (12 x 750ml)
<b>RELEASE DATE:</b>	June 1 <sup>st</sup> , 2009
<b>WINERY RETAIL:</b>	\$18 per 750ml bottle, upon release

### WINEMAKER'S NOTES

*This well-balanced Sauvignon Blanc is a blend of vineyards from very different microclimates in Sonoma County. Grapes grown in the cooler Carneros district contribute spice and acidity for excellent food compatibility, while the warmer-grown Bennett Valley grapes, Sauvignon Musque, contribute lush fruit flavors reminiscent of melon, honeysuckle and grapefruit. These flavors are enhanced by the creamy richness of fermentation and aging on the yeast ("sur lie"). This wine finishes with a clean, crisp acidity that makes it an ideal accompaniment to a wide range of soups, salads and shellfish dishes.*