



Alcohol:	13.5%
Residual Sugar:	.2
Barrel Type:	93.5% Stainless Steel, 6.5% Barrel Fermented (Neutral FO)
No. of Cases:	6,500
Harvest Date	08/08
Date Bottled:	02/09
Date Released:	03/09
Price:	\$22.00

2008 SAUVIGNON BLANC

NAPA VALLEY

WINEMAKER NOTES: Harvested Aug. 18, Sept. 8 and 27, 2008. Picked in three stages of ripeness. The first stage was harvested at 19.5 Brix, the second at 22.0 Brix and the third at 24 Brix. The three stages each add a different component to the wine. The first stage offers aromas of fresh grapefruit; the second adds a crisp citrus component, and the third yields pineapple and exotic fruits. Blending the three stages together allows us to create a wine that has layered flavors and aromas. 93.5% Stainless Steel, 6.5% Barrel Fermented. 100% Sauvignon Blanc.

SENSORY DESCRIPTION: Pale straw yellow in appearance. Aromas of tropical fruit mixed with fresh citrus, lychee and passion fruit. Crisp, fresh and lively on the palate, with vibrant grapefruit notes, lemon and hints of tropical fruits, guava and fresh pineapple. Long lingering finish.