



Purchase Price:	\$22.00
Harvest Date:	September, 2010
Barrel Type:	95% Stainless Steel, 5% neutral French oak
Bottling Date:	April, 2011
Release Date:	October, 2011
Alcohol Level:	13.5%

2010 SAUVIGNON BLANC

NAPA VALLEY

WINEMAKER NOTES: The 2010 growing season was long and unseasonably cool, resulting in an unusually late harvest. We hand-pick our Sauvignon Blanc grapes at three ripeness levels to retain as much acidity as possible, and to achieve a layered flavor profile including citrus and tropical fruit flavors. Stainless steel fermented, approximately 5% spends 4 months in neutral French oak barrels lending a creaminess to the palate and a long finish balanced against bright acidity and fresh fruit flavors. 100% Sauvignon Blanc.

SENSORY DESCRIPTION: The 2010 Sauvignon Blanc exhibits lime zest, lemon curd, pink and white grapefruit, and hints of minerality on the nose. On the palate, flavors of grapefruit, guava, passion fruit, and lychee are keenly balanced with fresh, crisp acidity.