

## 2009 Sauvignon Blanc



### ABOUT THE WINE

The vintage opens with great aromatics of new boxwood, newly cut grass, citrus, and fragrance of honeydew melon. On the palate the wine presents citrus followed by melon, gooseberry and exotic fruit extending into a long finish. In addition, the wine has a nice bright acidity that will complement big flavored spicy foods. It truly stands up to spicy Thai food, Japanese Sushi and Mexican dishes flavored with chilies. We call it the red wine drinker's white wine.

### TECHNICAL DATA

**Harvest Dates:** September 18, 2009

**Sugar at Harvest:** 23.2° Brix

**pH:** 3.47

**Release Date:** January 2010

**Alcohol:** 14.2%

**Titrateable Acidity:** 0.58

**Total Production:** 440 cases

### AWARDS & ACCOLADES

Silver Medal – 2010 San Francisco Chronicle International Wine Competition

### ABOUT THE VINES

Our Sauvignon Blanc is produced from grapes grown in the Croft Vineyard at the southern end of the Alexander Valley. The vineyard was planted at an elevation of 500 feet above the valley floor in a saddle that connects the Russian River AVA and the Alexander Valley AVA. This connection allows the cooling fog from the coast to penetrate early in the morning, cooling off the vines and extending hang time for the grapes. The hang time intensifies the flavors; the warm afternoons add ripening. This combination develops those intense aromatics, melon, and exotic fruit flavors while still preserving the crisp acidity that Sauvignon Blanc is known for. Jim and Alex were introduced to the vineyard in 2008. They were so impressed by the quality and flavors that came from this three-acre vineyard that they decided to use the grapes to make both this wine and a late-harvest dessert wine (coming soon).



Darn [FINE] Barn [WINE]

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