

# 2010 Sauvignon Blanc Estate Wine Facts

## ***Vineyards and Harvest***

Vineyards: Estate  
Harvest Date: September 2-October 12, 2010  
Average Brix at Harvest: 23.3  
pH: 3.30  
TA: 0.56

## ***Winemaking***

Whole-cluster pressed; settled in tank for 48 hours  
Racked to stainless steel tank; fermented at 40-45°  
Post fermentation: racked, blended, cold stabilized, sterile-filtered and bottled

## ***Ageing and Blending***

Aged in stainless steel; no oak  
Blend: 82% Sauvignon Blanc, 18% Semillon

## ***Bottling***

Bottle Date: March 22-23, 2011  
Alcohol: 14.5%  
Cases Produced: 2606  
SRP: \$15



## ***Assessment***

A very pale straw and crystal clear. On the nose, get aromas of bright citrus fruits, wet grass and lemon rind. A mouth-watering acid on the palate gives way to grapefruits, herbs and lime rinds. A refreshing Sauvignon Blanc that will pair well with shrimp, chicken salad and Thai food.



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California Sustainable Winegrowing Alliance***



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