



<b>2006 SAUVIGNON BLANC</b>	
	<p>VARIETAL: 100% SAUVIGNON BLANC</p> <p>APPELLATION: Appellation: 90% Dry Creek Valley 10% Russian River Valley</p> <p>ALCOHOL: 11.9%</p> <p>T.A.: 1.10 g/100ml</p> <p>PH: 3.02</p> <p>BRIX AT HARVEST: 20.5°</p> <p>SUGGESTED RETAIL: \$15.00</p>

<b>FERMENTATION DESCRIPTION</b>
<p>a) Crush and transferred direct to press.</p> <p>b) Extended Skin Contact for 2-4 hours</p> <p>c) Pressed into tank with Pectolytic Enzymes</p> <p>d) Cold Settled for 1 day</p> <p>e) Racked into tank with Alpha Amino nutrients and yeast culture is started</p> <p>f) Fermentation lasted 28 days at 56 degrees F.</p> <p>g) Wine was racked off the lees after 8 weeks</p> <p>h) Wine was filtered via cross flow filtration and bottled one week later.</p>

<b>AGING DESCRIPTION</b>
<p>A) WINE WAS AGED IN STAINLESS STEEL TANKS</p>

<b>WINEMAKER TASTING NOTES</b>
<p>This Sauvignon Blanc has a light body, mineral notes, with the aromas and flavors of fresh lemon and crisp green apples.</p>
<p>400 NORTH 16<sup>TH</sup> STREET, SACRAMENTO, CA, 95811      916.492.2530      <a href="http://WWW.RAILBRIDGECELLARS.NET">WWW.RAILBRIDGECELLARS.NET</a></p>