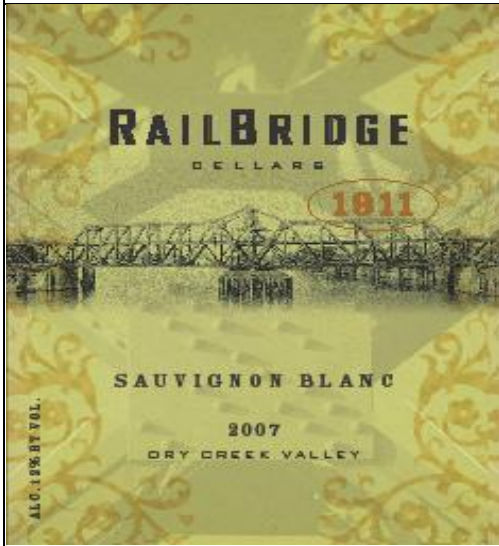


2007 SAUVIGNON BLANC



VARIETAL: 100% SAUVIGNON BLANC
 APPELLATION: Appellation: Dry Creek Valley
 ALCOHOL: 12.7%
 T.A.: 0.92 g/100ml
 PH: 3.15
 BRIX AT HARVEST: 21.1°

SUGGESTED RETAIL: \$15.00

FERMENTATION DESCRIPTION

- Crush and transferred direct to press.
- Extended Skin Contact for 2-4 hours
- Pressed into tank with Pectolytic Enzymes
- Cold Settled for 2 days
- Racked into tank with Alpha Amino nutrients and yeast culture is started
- Fermentation lasted 34 days at 52 degrees F.
- Wine was racked off the lees after 8 weeks
- Wine was filtered via cross flow filtration and bottled one week later.

AGING DESCRIPTION

- WINE WAS AGED IN STAINLESS STEEL TANKS

WINEMAKER TASTING NOTES

This Sauvignon Blanc bursts with the aromas and flavors of lemon grass, freshly cut lime, and crisp green apples. All of these elements are indicative of Sauvignon Blanc grown in Dry Creek Valley