

**2011**  
**Sauvignon Blanc**  
**California**

**W I N E   N O T E S**

**\*G R A P E   S O U R C I N G\***

Grapes for our Sauvignon Blanc are grown primarily in California's coastal regions. In these areas bright sunny days and cool night time temperatures allow the grapes to reach full ripeness while still maintaining a refreshing crisp acidity. Our growers are carefully selected to ensure the grapes are of the best quality.

*Appellation: 100% California*

**\*V I N T A G E\***

2011 was a challenging year to grow Sauvignon Blanc. A cool, damp spring and a rainy humid harvest combined to reduced yields dramatically across California. Temperatures for the rest of the season were temperate and sometimes cool. While the unusual weather worked against producing a large crop, this was a fantastic year for producing Sauvignon Blanc that has all the ripe California flavors you expect, layered with the acidity, fresh green flavors and citrus you would find in a cooler climate.

*Technical Information: 0.62 TA, 3.58 pH, 13.3% Alc. by Vol.*

**\*W I N E M A K I N G\***

The wine was fermented in stainless steel without the use of any oak and with yeast strains that enhance the bright citrus and stone fruit characters of the grape. A cool fermentation was chosen to help lock in additional flavor intensity and capture the essence of the Sauvignon Blanc varietal character. No malo-lactic fermentation was allowed as this would diminish the brightness of the fruit. In creating the final blend, we selected from a palette of other white varietals to create a full, long and delicious wine that finishes clean on the palate.

*Varietal blend: 77% Sauvignon Blanc, 23% Other white varietals*

**\*S O M M E L I E R   N O T E S\***

This wine displays crisp Sauvignon Blanc characteristics of citrus, green apple, guava and fresh cut grass. The acidity of the wine is nicely balanced and can be enjoyed either as an appetizer or with your favorite food. This wine will enliven dishes that call for a splash of fresh citrus, such as seafood, ocean fish or poultry. It also makes a refreshing pairing with lighter fare such as goat cheese, salads, and crudités.