



2010 Sauvignon Blanc Russian River Valley

Our Sauvignon Blanc is grown in the cool fog-influenced Russian River Valley. These cool nights and warm days allow for a fully balanced wine from meticulously farmed vines. The cool nights causes the grapes to retain its acidity, while the warm days bring a tropical fruit aspect to the wine. The 2010 vintage was cold fermented completely dry in stainless steel to lock all of the esters and aromas in the wine. Aromas of pineapple, honeydew and gooseberry precede the kiwi fruit, apple and lemon sorbet flavors on the pallet. Enjoy this wine on the porch by itself, as an aperitif with cheese appetizers or paired with shellfish dishes.

Wine Details

Harvest Dates: September 16th and 30th 2010.

Grape Varieties: Sauvignon Blanc

American Viticulture Appellation: Russian River Valley

Barrel Aging: 6 months in stainless steel tanks

Percentage of New Oak: 0%

Alcohol: 14.3%

pH: 3.49

Total Acidity: 0.57 g/100mL

Residual Sugar: Dry

Number of Cases Bottled: 583

Bottling Date: February 9, 2011

Suggested Consumption Dates: Drink Now Through 2015