

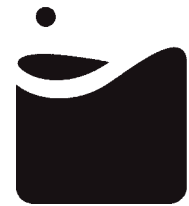
## 2007 Sauvignon blanc

Our young block of Sauvignon blanc produced some delicious fruit in 2007. We were worried that the young vines might not protect their clusters with enough shade in the heat of late season. Fortunately, our frequent monitoring and tasting of berries proved these worries to be unfounded. As the clusters ripened the flavors become more pronounced - stone fruits, grapefruit and a zesty citrus fruit character. We made two separate picking passes within the same block to harvest clusters as they ripened rather than as the whole block ripened. The resulting two lots, one crisp and zingy and the other rich and ripe, were fermented separately and then blended together to create some wonderful complexity. In a change to our previous vintage, we fermented and aged this wine solely in stainless steel to promote a cleaner and crisper characteristic. However, we added dimension and texture to the wine by stirring lees during the final months of aging. The result is a satisfying combination of decadent fruit flavors, creamy texture and bright acidity.

### Profile

Appellation	Alexander Valley
Harvest	8-29 & 9-6- 2007
Cooperage	100% Stainless Steel Fermented & Aged
Blend	100% Sauvignon blanc
Alcohol	14.2%
Brix	23.9 & 24.8
pH	3.40
Total Acidity	0.54 g/100ml
Bottling	5.29.08
Production	395 cases

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