

2008 Sauvignon blanc

In general, wines from older vines taste better. Their deeper roots seek out the minerals the vines need and are better able to withstand changes in temperature and soil moisture. Sauvignon blanc is the fascinating exception to this rule, producing intense flavors from the very first harvest. This year we added a new block of Sauvignon blanc to our blend. This block is located in one of the coldest spots of the ranch, right next to our Chardonnay. This little parcel produced a fresh, crisp mineral wine, which when combined with the more opulent, luscious Sauvignon blanc from our slightly older, slightly warmer block produced an extraordinary blend.

We crushed the fruit and let it sit in contact with the skins for 12 hours before pressing. This skin time gives the Sauvignon blanc texture, and extracts the intense aromatic character which we love in our Sauvignon blanc. The wine was fermented very cold in stainless steel tanks to keep all of the delicate, lemon-y aromas, so that they reveal themselves in your glass instead of in our cellar. As with the 2007 Sauvignon blanc, we stirred the lees frequently, a technique that we find adds a wonderful creamy dimension to the wine.

Profile

Appellation	Alexander Valley
Harvest	9-4 through 9-15- 2008
Cooperage	100% Stainless Steel Fermented & Aged
Blend	100% Sauvignon blanc
Alcohol	14.2%
Brix	23-25
pH	3.38
Total Acidity	0.61 g/100ml
Bottling	3-13-09
Production	594 cases

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