

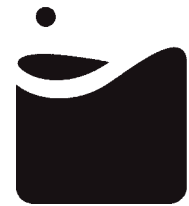
2006 Sauvignon blanc

2006 marks our first, very small harvest from our young block of Sauvignon blanc. This variety, more than our others, is very heavily influenced by growing conditions. I was initially concerned that these small vines wouldn't have enough leaves to shade the fruit from the hot summer sun. But as the fruit ripened, I was very happy to taste the exact flavors I was hoping for. To add greater dimension to the flavors of grapefruit, peach, and apricot, we fermented 2/3 of our Sauvignon blanc in neutral oak barrels. This practice contributed a fuller, rounder, creamier texture that complements the bright acidity and fruit without adding any oaky character. I couldn't be happier with this wine. It is exactly what we were striving for!

Profile

Appellation	Alexander Valley
Harvest	9-5-2006
Cooperage	65% neutral French oak barrel fermentation
Blend	100% Sauvignon blanc
Alcohol	14.2%
Brix	23.9
pH	3.20
Total Acidity	0.85 g/100ml
Bottling	4.26.07
Production	66 cases

Medlock Ames | 13414 Chalk Hill Road | Healdsburg, CA 95448
T: 707 431 8845 F: 707 431 8603
info@medlockames.com www.medlockames.com



Medlock Ames