

## 2008 SAUVIGNON BLANC – DRY CREEK VALLEY



### **GOLD MEDAL**

*San Francisco Chronicle  
Wine Competition*

### **90 Points - EDITORS' CHOICE**

*Wine Enthusiast Magazine*

### **90 Points - BEST VALUE**

*The Wine News*

### **90 Points - VERY HIGHLY RECOMMENDED**

*California Grapevine*



### **HISTORY**

Winery founder David Stare was the first vintner to plant Sauvignon Blanc in the Dry Creek Valley in 1972. Since then, our family winery has built its reputation on perfecting the varietal through our flagship wine, Fumé Blanc. Now, we proudly introduce this exciting new Sauvignon Blanc focused on expressing the distinctiveness of our home appellation.

### **GROWING SEASON**

The 2008 growing season was ideal. Warm, dry weather was in place for almost all of the summer months. As a result, we had one of our earliest harvest seasons on record. Sauvignon Blanc, in particular, thrived with good to excellent quality.

### **WINEMAKER COMMENTS**

The 2008 Sauvignon Blanc is uniquely Dry Creek Valley. Distinctive for its wide spectrum of tropical fruit flavors, the wine also carries an excellent sense of acidity and balance. Flavors of peach, honeydew, and pear give this wine wonderful complexity and dimension. On the palate, floral elements burst forward creating a mouthwatering sensation. The finish is long and lingering providing a fresh, clean, and memorable drinking experience.

<b>RELEASE DATE</b>	June 1, 2009
<b>BLEND</b>	100% Sauvignon Blanc (6% Sauvignon Musqué)
<b>APPELLATION</b>	Dry Creek Valley
<b>HARVEST DATES</b>	August 26 – September 8, 2008
<b>ALCOHOL</b>	13.5%
<b>BRIX</b>	Average 22.6
<b>FERMENTATION</b>	Stainless steel fermented at an average of 52°F for approximately 30 days
<b>PH</b>	3.48
<b>TA</b>	.57g/100mL
<b>SOILS</b>	Gravelly, sandy loam deposits
<b>VINE AGE</b>	(Average) 20 years
<b>YIELDS</b>	6-8 tons per acre