



2009 SAUVIGNON BLANC

Wine Enthusiast Magazine – “90 Points – Editors’ Choice”

October 2010

California Grapevine – “90 Points – Very Highly Recommended”

June – July 2010

Light to medium yellow color; attractive, moderately intense, floral, herbal grassy aroma with notes of ripe honeydew melon and gooseberry; medium-full body; herbal, grassy, citrus and honeydew melon flavors with tropical notes and a pleasing mouthfeel; lingering aftertaste.

2008 SAUVIGNON BLANC

Wine Enthusiast – “90 Points – Editors’ Choice”

December 2009

Just beautiful. Captures the essence of a fine Sauvignon Blanc, with bone dry, tart citrus, gooseberry and vanilla flavors that are pure and clean. Unoaked and lovely, this is a terrific restaurant by-the-glass wine.

Restaurant Wine – “Four+ Stars”

Issues 131 & 132

First Release. Excellent Sauvignon, in a full, fruity style. It is supple in texture, fairly rich in flavor and long on the finish, tasting of pink grapefruit, pineapple, lemongrass, and baked bread. Unwooded.

California Grapevine – “90 Points – Very Highly Recommended”

August-September 2009

Light yellow; attractive, elegant, citrus and melon aroma; medium-full body; slightly fleshy, crisp, herbal, lemony. Moderately grassy varietal flavors; well balanced; lingering aftertaste. Developed with airing.

The Wine News – “90 Points – Best Value”

June/July/August 2009

Pale gold hue. Fresh-cut grass aromas with wisps of lemon peel and grapefruit. Well balanced, delicate and refreshing, offering flavors of lemon zest, cucumber and mineral. Dry, crisp finish with a lingering, telltale gooseberry impression.

Wine Spectator – “89 Points”

August 31, 2009

Vibrant and juicy, with focused citrus notes of Meyer lemon, lime peel and grapefruit. A pleasant herbal grassiness provides an added dimension of freshness, with a mouthwatering finish. Drink now.
