



**2009 SAUVIGNON BLANC
RED HILLS LAKE COUNTY
ROLLING KNOLLS VINEYARD**

Sauvignon blanc is probably Lake County's star grape. Rather than striving for less ripe fruit with vegetal characters in order to make a New Zealand-style wine, Greg would rather harvest riper fruit to produce a wine with more citrus and floral character.

VINEYARD

The fruit for our 2009 Red Hills Sauvignon blanc comes from our neighbor's Rolling Knolls vineyard, located just one half-mile below our winery. We approach this variety a little differently than many other wineries, privileging the fruity and floral characters of the grape. This required a small amount of leafing in the fruit zone and removal of clusters that were not of optimum quality.

WINEMAKING

We then employed careful handling at harvest, a low yielding light pressing to increase liveliness, and cold, slow winemaking in small stainless steel tanks to retain the fruit character.

The new Stelvin cap closures have been received with great appreciation. We have been monitoring the aging process of wines with this closure and are very pleased with the results. Each bottle tastes the way it was intended, where the freshness of the wine is not hindered or compromised by a cork.

TASTING NOTES

As soon as the cap is opened, the wine delivers aromas of light citrus, Pippin apple and white peach. It is big on flavors of citrus and ripe apple with a creamy texture that yields to the freshness and pleasure of Sauvignon blanc. Serve this wine with just about any medium to light fare. The wine can be enjoyed on its own as a refreshing beverage, with most seafood or light fare, or with anything that calls for fresh, flavorful *vin blanc*.

**Harvest: Sept. 2, 2009
Harvest Brix Average: 22.2
Harvest Acid: 6.6 g/l
Harvest pH: 3.29**

**Bottling: Feb. 26, 2010
Alcohol: 12.5%
Residual Sugar: 0.25%
Bottling pH: 3.35
Production: 812 cases
Retail Price: \$16**

