



2007 Red Hills Sauvignon Blanc

Harvest Date: Aug. 8, 2007

Bottling Date: Dec. 17, 2007

Harvest Brix: 22.0

Residual Sugar: 0.25%

Harvest Acid: 7.6 g/l

Bottling Acid: 7.2 g/l

Harvest pH: 3.22

Bottling pH: 3.35

The fruit for our 2007 Red Hills Sauvignon Blanc comes from our neighbor's Rolling Knolls vineyard, located about one-half mile below our winery. Here, with the ideal conditions for this grape variety, we were able to obtain perfect quality fruit. We approach this variety a little differently than many other wineries. Rather than striving for less ripe fruit with vegetal characters in order to make a "New Zealand style" wine, we prefer to harvest riper fruit that produces a wine with more citrus and floral character. This required a small amount of leafing in the fruit zone and removal of clusters that were not of optimum quality. Then we 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. Total production: 1218 cases

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. We hope that you will appreciate these efforts.

Description: As soon as the cap is opened the aromas of key lime, citrus, and passion fruit fill the immediate area. The wine is big on flavors of citrus and ripe pippin apple with a lively texture that yields to the freshness and pleasure of a crisp Sauvignon Blanc. Serve this wine with just about any medium to light fare. The wine can be enjoyed on its own or with anything that calls for fresh flavorful Vin Blanc

Please visit our estate winery, open weekends, at the foot of Clear Lake in scenic Lake County, or visit us anytime on the web at www.ggwines.com.