

DISTINCTIVE NEW WINE. REFRESHING NEW DIRECTION.

KEY FACTS

- ▶ Over 35 years of experience with the Sauvignon Blanc variety.
- ▶ Expressive tropical fruit flavors present a richer, riper style of Sauvignon Blanc.
- ▶ 6% Sauvignon Musqué adds dimension and depth.
- ▶ 100% stainless steel fermentation emphasizes superb balance and natural acidity in the grapes.
- ▶ Modern new package aims to capture a new generation of wine drinkers.

TECHNICAL INFO

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

