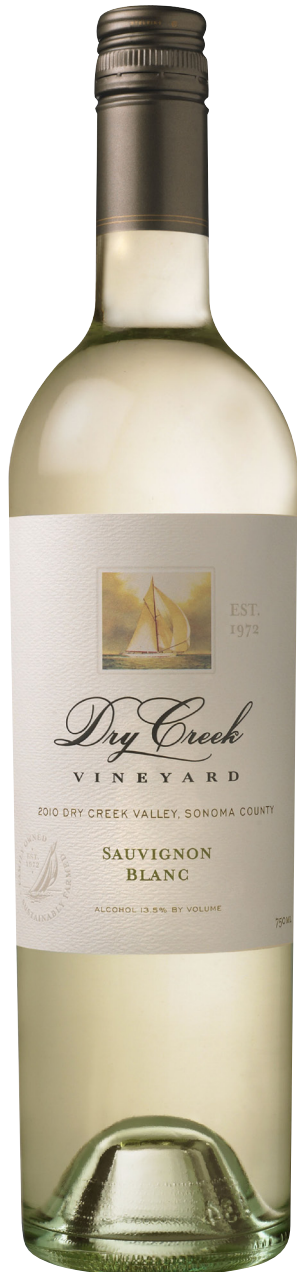


# NEW RELEASE!

## 2010 SAUVIGNON BLANC | *Dry Creek Valley*



*Dry Creek*  
VINEYARD

The 2010 vintage will go down as one of the more challenging and demanding vintages of the last 20 years. In addition to cold weather throughout the summer, dramatic heat spikes and wet weather added to the chaos. Many local farmers lost much of their crop.

However, there was a silver lining to the vintage. Our Sauvignon Blanc grapes managed to escape much of the sunburn. The fruit arrived at the winery with excellent natural acidity – reminiscent of white Bordeaux. The aromas and flavors are illustrative of a cool vintage – lemon grass, citrus peel, pineapple, tropical notes, and orange zest.

This is a beautiful wine full of racy characters sure to impress.

### 2009 ACCOLADES

**90 Points - “EDITORS’ CHOICE”**  
Wine Enthusiast Magazine

**90 Points - “VERY HIGHLY RECOMMENDED”**  
California Grapevine

GRAPES	100% Sauvignon Blanc	ALCOHOL	13.9%
APPELLATION	Dry Creek Valley	TOTAL ACIDITY	0.61
HARVEST	September 9 - 27, 2010	PH	3.40
FERMENTATION	Stainless steel fermented at an average of 52° F for approximately 30 days.	RESIDUAL SUGAR	Dry