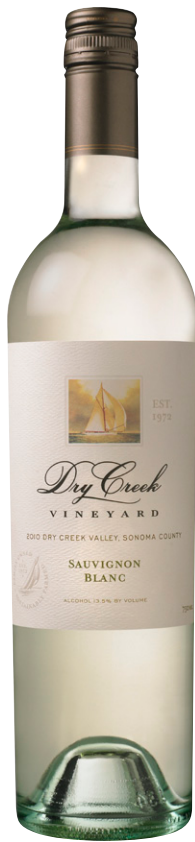


## 2010 SAUVIGNON BLANC – DRY CREEK VALLEY



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

**90 Points**  
*WinerReviewOnline.com*



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### HISTORY

This delicious Dry Creek Valley Sauvignon Blanc is now in its third vintage. Crafted from several distinct vineyards at the southern edge of our home region, this wine pays homage to founder David Stare. In expressing the Dry Creek Valley’s unique terroir, this beautiful Sauvignon Blanc displays pungent, racy aromas and a full-bodied mouthfeel. Vibrant and juicy it’s a perfect recommendation with oysters or any type of shellfish.

### GROWING SEASON

The 2010 vintage may go down as one of the more difficult, challenging vintages of the last decade. With varied growing conditions, it was incredibly important to stay on top of the vineyard ensuring that the canopy was well managed. Late spring rains, a cool summer and then several heat spikes before and during harvest added to the challenge. However, our winemaking and vineyard team really came through, keeping a cool head and bringing in fruit that achieved full ripeness, flavor and balance.

### WINEMAKER COMMENTS

This incredible Sauvignon Blanc displays the excellent cool climate characters of the vintage. At first swirl, vibrant lemon grass, citrus peel, and pineapple aromas leap from the glass. Several more minutes of airing display wonderful nuances of orange zest and delicate floral characters. On the palate, the wine is zesty and full of energy repeating the aromatic themes of lemon grass and lemon verbena along with underlying tropical fruit richness. The finish is full flavored and balanced ending with juicy, mouthwatering acidity.

RELEASE DATE	March 2011
BLEND	100% Sauvignon Blanc
APPELLATION	Dry Creek Valley
HARVEST DATES	September 9 - 27, 2010
ALCOHOL	13.5%
BRIX	Average 22.7
FERMENTATION	Stainless steel fermented at an average of 52°F for approximately 30 days.
PH	3.40
TA	.61g/100mL
SOILS	A combination of sand and clay soils, mostly valley floor vineyards
VINE AGE	15 years on average
YIELDS	About 5 tons per acre