



## 2008 SAUVIGNON BLANC

### **Wine Enthusiast – “90 Points – Editors’ Choice”**

*December 2009*

Just beautiful. Captures the essence of a fine Sauvignon Blanc, with bone dry, tart citrus, gooseberry and vanilla flavors that are pure and clean. Unoaked and lovely, this is a terrific restaurant by-the-glass wine.

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### **Restaurant Wine – “Four+ Stars”**

*Issues 131 & 132*

First Release. Excellent Sauvignon, in a full, fruity style. It is supple in texture, fairly rich in flavor and long on the finish, tasting of pink grapefruit, pineapple, lemongrass, and baked bread. Unwooded.

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### **California Grapevine – “90 Points – Very Highly Recommended”**

*August-September 2009*

Light yellow; attractive, elegant, citrus and melon aroma; medium-full body; slightly fleshy, crisp, herbal, lemony. Moderately grassy varietal flavors; well balanced; lingering aftertaste. Developed with airing.

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### **The Wine News – “90 Points – Best Value”**

*June/July/August 2009*

Pale gold hue. Fresh-cut grass aromas with wisps of lemon peel and grapefruit. Well balanced, delicate and refreshing, offering flavors of lemon zest, cucumber and mineral. Dry, crisp finish with a lingering, telltale gooseberry impression.

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## **Wine Spectator – “89 Points”**

*August 31, 2009*

Vibrant and juicy, with focused citrus notes of Meyer lemon, lime peel and grapefruit. A pleasant herbal grassiness provides an added dimension of freshness, with a mouthwatering finish. Drink now.

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