

**2009 SAUVIGNON BLANC  
LAKE COUNTY**

**Winemaker Tasting Notes**

An expressive nose of grapefruit, fig and green apple is followed by a mouthful of fresh citrus, pear and kiwi. Bright and lively with a crisp, dry finish. This wine tastes like bottled California sunshine.

**Vineyard**

Organically farmed on a 12-acre vineyard within Six Sigma Ranch, our Sauvignon Blanc thrives on the warm sunny days and cold nights of this high elevation area. Temperatures can change by as much as 45 degrees in one day, preserving the grapes' natural acids while developing rich fruit flavors. The aspects of this hilly vineyard site and the many soil types – including volcanic, alluvial slough, and rich valley floor – create complexity in the wine.

**Winemaking**

The grapes were de-stemmed and hand-sorted before pressing. After pressing, 100% of the juice was fermented in stainless steel tanks. The wine received a light fining and filtration before bottling six months later.

**Wine and Food Pairing**

Pairs well with seafood, salads, and grilled vegetables.

**Technical notes**

Release Date	June 2010
Blend	100% Sauvignon Blanc
Appellation	100% Lake County
Alcohol	14.4%
TA (g/100ml)	0.57
pH	3.33
Production	587 cases