

**2010 SAUVIGNON BLANC  
LAKE COUNTY**

**Winemaker Tasting Notes**

Aromas of guava, lychee, melon, and cut grass are surrounded by favors of pear, grapefruit, and herbs. The wine also reveals citrus and tropical notes leading to a mineral laden finish backed by lively acidity. Bottled California sun with a generous dose of terroir.

**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 harvested at five different degrees of ripeness and then 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 2011
Blend	100% Sauvignon Blanc
Appellation	100% Lake County
Alcohol	12.5%
TA (g/100ml)	0.62
pH	3.25
Production	1100 cases