

**2010 SAUVIGNON BLANC, MICHAEL'S VINEYARD
LAKE COUNTY**

Winemaker Tasting Notes

Filled with melon, orange and lemon rind this wine is complex and rich while still retaining a bright and refreshing mouthfeel. Fig, peaches, and spice fill the profile of this wine that demands to be paired with food thanks to its full bodied style.

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. Some of the grapes were left in the juice for skin fermentation (20%) in open top containers. After pressing, 60% of the juice was fermented in French oak barrels. Then all of the wine was aged in barrels for six months before bottling.

Wine and Food Pairing

Extremely food-friendly. An elegant complement to herbed goat cheese and salty cheeses such as feta. Terrific with grilled vegetables (asparagus!) and wild mushrooms. For a classic pairing try seafood with creamy sauces such as scallops with beurre blanc, or herb roasted chicken.

Technical notes

Release Date	June 2011
Blend	100% Sauvignon Blanc
Appellation	100% Lake County
Alcohol	13.5%
TA (g/100ml)	0.50
pH	3.54
Production	100 cases