

**2008 SAUVIGNON BLANC, MICHAEL'S VINEYARD
LAKE COUNTY**

Winemaker Tasting Notes

The oak fermentation imparts this wine with aromas of almonds and spice compounded with candied orange peel and hints of Meyer lemon. The wine is balanced by the ripe fruit flavors of apricot and pear. Its rich creamy mouthfeel is followed by a silky smooth finish.

Vineyard

This wine was produced from grapes grown in Michael's Vineyard on Six Sigma Ranch. The grapes were handpicked just after sunrise in late August 2008 and gently carried to the winery in custom-made 40 lb picking bins.

Winemaking

The grapes were destemmed and hand-sorted on state-of-the-art sorting tables. About 50% of the berries were gently crushed while the remaining 50% were left whole. The grapes cold-soaked with skin contact for 16 hours at 50°F with a carbon dioxide blanket on top of the must. After pressing, 100% of the juice fermented at a temperature between 55 and 59°F in French oak barrels (25% new; 75% one-year-old neutral oak) in the cave. The wine was stirred twice a week during the fermentation and the 6-month ageing on the lees. No malolactic fermentation occurred and no residual sugar remains.

Wine and Food Pairing

Extremely food-friendly and an elegant complement to goat cheese, traditional Blanquette of veal, and sautéed rabbit with bacon and sour cream. Terrific with creamy dishes such as chicken asparagus fettuccini or walnut-breaded sole with a creamy chanterelle sauce.

Technical notes

Release Date:	November 2009
Blend:	100% Sauvignon Blanc
Appellation:	100% Lake County
Alcohol:	14.3%
TA (g/100ml):	0.57
pH:	3.39
Production:	718 cases