

**2008 SAUVIGNON BLANC, ROOSTER VINEYARD
LAKE COUNTY**

Winemaker Tasting Notes

A fresh and crisp wine with aromas of pear, melon, and grapefruit followed by tropical fruit and citrus notes in the full mouth feel. Hints of herb lead to this wine's racy acidity on the finish.

Vineyard

This wine was produced from grapes grown in Rooster Vineyard, located in Kelseyville near the edge of Clear Lake in Lake County. This area is noted for the large differences between day and nighttime temperatures, sometimes as great as 50 degrees, which allows the fruit to retain its natural acidity.

The grapes were handpicked before sunrise around October 1, 2008 and delivered to the winery in half-ton macro bins, with the fruit placed atop a bed of dry ice.

Winemaking

The grapes were destemmed and hand-sorted on state-of-the-art sorting tables. About 60% of the berries were gently crushed while the remaining 40% were left whole. The grapes cold-soaked with skin contact for 18 hours at 52°F with a carbon dioxide blanket on top of the must. After pressing, 90% of the juice fermented at 53°F in a 10-ton stainless steel fermenter. The remaining 10% fermented in neutral one-year-old French oak barrels. The barreled wine was stirred twice a week during the fermentation and the 2-month ageing on the lees. No malolactic fermentation occurred.

Wine and Food Pairing

Pairs well with seafood and cheese and is a terrific complement to Asian cuisine, greens, grilled asparagus and stuffed and roasted artichokes.

Technical notes

Release Date:	August 2009
Blend:	100% Sauvignon Blanc
Appellation:	100% Lake County
Alcohol:	14.1%
TA (g/100ml):	0.60
pH:	3.4
Production:	1,050 cases