



2008 Sauvignon Blanc

Varietal	100% Sauvignon Blanc
Appellation	Napa Valley
Alcohol	14.5%
Release Date	August 2009
Case Production	200 cases

We test drove the idea of producing Sauvignon Blanc for several years. After winding up Oakville Grade and viewing this vineyard near the summit of Mt. Veeder, getting behind the wheel was easy. Our first-ever Sauvignon Blanc has the lively, breezy quality of a convertible and the road manners of a Gran Turismo. Barrel-fermented in 50% stainless steel and 50% neutral French oak, the wine displays bright, refreshing aromas of citrus peel, kiwi, meringue, white peach and spice. The palate is dynamic, delivering a fine balance of broadly textured ripe fruit and zesty, citrus-driven mineral and acidity.

“Delicate and intriguing, with a soft, caressing texture and lemon, lime and apple pie flavors that are fresh and flavorful. Details of honeysuckle and pear linger on the long, persistent and juicy finish. Drink now through 2014.”

- MaryAnn Worobiec, *Wine Spectator*