



**Varietal:** 100% Sauvignon Blanc

**Appellation / Sub-Region:** Napa Valley AVA / Rutherford AVA

**Vineyard:** Galleron Road Vineyard, Rutherford, CA (2 acres on loam & sand)

**Vintage:** Mild growing season produced nice grape clusters with high acidity and sugar at 24° brix. Another drought year with rainfall well below the average of 26-36 inches. Lots of radiant sun with cooling to about 12° on a typical summer evening.

**Canopy:** Quadrilateral cordon system with Lyre trellis

**Rootstock:** Robust 101-14

**Harvest Date:** September 9, 2009

**Grape Yield:** About 5.5 tons per acre

**Winemaker:** Chris Nelson

**Fermentation:** Twelve day ferment to dry initiated with Lalvin CY3079 yeast. Peak temperature 19° C.

**Yeasts:** Natural (Wild) & Selected (Assmanshausen/Lalvin)

**Élevage:** 100% Stainless steel

**Cooperage:** Alain Fouquet (medium toast)

**Fining Agent:** Bentonite

**Date Bottled:** March 1, 2010

**Acidity:** Titratable Acidity: 6.47g/L & pH: 3.27

**Alcohol:** 13.8% by Volume

**Production:** 300 hand-numbered bottles (750 ml) – total.

**Suggested Retail Price:** \$ 24.00 per bottle

**Tasting Notes:** Aromas of tropical fruits, elderflower and honeysuckle draw interest. Crisp citrus notes include Lisbon lemon, Colima lime and grapefruit zest combining with pineapple, mango, melon, fresh herbs and an interesting mineral definition. Pale golden color. Light body. A truly refreshing wine with bright acidity and a clean finish! An ideal companion to cold veggies, shellfish, cheese plates, sushi or spicy Asian dishes.