



2006
Sauvignon Blanc
Estate

Winemaker Notes	Wine Facts
<p>This is a delightfully flavorful and complex wine that pairs perfectly with seafood and poultry. It possesses a complex nose redolent of cantaloupe, cream, lime, tangerine, vanilla and oak. A long refreshing finish complements the viscous, full-bodied mouth feel. Semillon (24%) was added to maximize complexity and enhance mouth feel.</p> <p>This lovely wine was 100% barrel-aged and went through partial malolactic fermentation during its 10 months in the barrel. The lees were stirred periodically. No sulfur dioxide was added during the aging period, leading to a more integrated palette feel in the finished wine.</p>	<p>Vineyard: Lava Cap Harvest date: September 8, 2006 Bottled: August 22, 2007 Alcohol: 14.7% Residual sugar: .26 Cases produced: 1241</p>

Awards

- Silver, Amador County Fair, CA**
- Silver, Tasters Guild, MI**