

# 2008 Sauvignon Blanc

## Details

**Grape Variety/Origination** 100% Sauvignon Blanc, O'Neill Estate Vineyard  
Applegate Valley

**Growing Conditions:** A late, but warm year. Mild conditions late in the harvest allowed for full ripening. Fruit for this wine was picked on three different occasions over a period of three weeks in order to achieve a uniformly high level of maturity.

**Winemaker Comments:** Barrel fermenting Sauvignon Blanc is traditional in Bordeaux and the premium vineyards of New Zealand. We chose to use this technique in order to maximize body and differentiate the wine from other Sauvignon Blancs on the market. Removing the wine from barrels at the end of fermentation prevented distracting oak character.

**Tasting Comments:** Clean, crisp aromas including green apple, jasmine, and straw. A relatively rich midpalate for Sauvignon Blanc, probably derived from the barrel fermentation. This wine could pair with fresh oysters, mussels in fettucine, crab cakes, or broiled salmon.

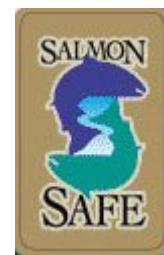


## Fermentation

**Method:** barrel fermented in neutral French oak, then aged sur lie in stainless  
**Temperature:** 50-60F  
**Maloactic:** None  
**Length of Barrel Aging:** 30 days  
**Origin of Barrel:** Sirugue, Francois Freres, Saury French Oak, MT+ toast

## Technical Data

**Alcohol:** 12.5%  
**Brix:** 22.8 B  
**pH:** 3.35  
**Free So2 at bottling:** 15.00  
**R.S. (g/L):** 0  
**Total Acidity (g/L):** 6.9 g/L



## Awards

## Pricing

Wholesale Price \$

Suggested Retail \$

