

## 2008 Sauvignon blanc

### Technical Notes

Fruit Source: Agate Ridge Vineyard Estate Blocks 33-36

Vine data: 01 and Musque clones on various rootstocks

Harvest Date: 17 & 18 September 2008

Chemistry at Harvest: 24.8 Brix, 3.44 pH, 6.6 g/L TA

Vinification: Whole cluster pressed, Cold Settled for 72 hours, 100% SS tank fermented with yeast strain Alchemy I. 26 day fermentation followed by 5 months sur lies aging in stainless steel.

Bottled: 1 April 2009

Chemistry at Bottling: 3.34 pH, 7.3 g/L TA

Production: 151 cases

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The 2008 Sauvignon blanc displays a vivid fruit profile. Intense lime, orange, and pink grapefruit aromas are followed by peach and gooseberry flavors with hints of tropical melon and cut grass. The texture features nicely balanced acidity and a lengthy finish that avoids becoming dull or heavy thanks to the dense fruit. We think this wine matches well with Dijon-glazed roasted salmon with havarti polenta.