

California: Classic Wines of California | 800-692-5780
National: Napa Ridge Marketing Division | 877-265-4050



SAUVIGNON BLANC

WINE PROFILE:

Vintage: 2006

Vineyard Source: Santa Barbara County; western Los Alamos Valley

Fermentation: Entirely cold fermented in stainless steel

Harvested: late October

Varietal Composition: 100% Sauvignon Blanc

TASTING NOTES:

Here is an unflinchingly varietal white wine that introduces itself with more than a dash of charm and a flash of recognition, announcing itself in a fresh aroma that winks mischievously saying: "Hi! I'm a Sauvignon Blanc!" This is the real thing: gooseberries, fresh mown hay, ripe green melon, lemon grass, fresh pineapple. A perfect sipper well chilled in a glass glistening with the sweat of anticipation. Terrific with seafood; fresh oysters, a delicate filet of sole, wild, line-caught red snapper from the Pacific prepared Baja-style, fish tacos! The slow, cold fermentation captures in this vibrant wine all the vitality that is Sauvignon Blanc, one of our most truly distinctive varietals.

TECHNICAL DATA:

Alcohol: 13.8%

pH: 3.38

Total Acidity: .69

Release Date: March, 2007

UPC#: 760919428066



THE TASTE OF SANTA BARBARA