



2010 Sauvignon Blanc Edna Valley

The 2010 year began with average rainfall followed by a very warm spring, which enhanced fruit set. The summer and fall months were the coolest on record leading to an exceptionally long growing season. A six day heat spell in mid September finished the ripening. Yields in the Edna Valley were average and the grapes had lower sugar levels and perfectly developed flavors.

- ∞ Produced from 100% sauvignon blanc grapes grown in Oliver's Vineyard
- ∞ Hand-harvested October 10-11, 2010
- ∞ Stainless steel and barrel fermented
- ∞ Aged 4 months in neutral oak barrels
- ∞ Bottled March, 2011
- ∞ 698 cases produced

This sauvignon blanc has fresh aromas of juniper, grapefruit peel, lime, and sour grass. The mid-palate has bright citrus flavors of lemon, lime, and grapefruit, with a distinct, underlying minerality. It finishes clean, crisp and dry and is a perfect complement to raw oysters and other light seafood dishes.