

## 2006 SAUVIGNON BLANC – JARDINE

We source our Sauvignon Blanc fruit from a small three acre lot on our Jardine Vineyard. This variety heralded the beginning of the harvest in early September. The fruit was hand picked in the cool morning hours and immediately delivered to the winery. The membrane press we use to process the fruit leaves a very low level of solids in the resulting juice and therefore preserves more of the varietal characteristics and acidity in the finished wine. The wine was fermented in temperature controlled stainless steel tanks to preserve the aromatics of the variety. Following fermentation the wine was transferred into smaller tanks for four months and lees stirring took place to soften the wine and increase mouthfeel and texture. Our Jardine Sauvignon Blanc did not undergo malolactic fermentation to preserve the fresh, crisp style.

### TASTING NOTES & RECOMMENDATIONS

**Color:** Pineapple brilliant pale straw

**Aroma:** Fresh apple, pear, hints of bergamot, honeydew melon and lychee

**Taste:** Medium bodied with creamy, round texture, and flavors of pineapple, yellow peach and citrus; refreshing with well balanced acidity

Serve at: 50° – 54° F

Drink now through 2009

Store in dark dry place at 55°– 65° F

### TECHNICAL NOTES

Harvest date	Brix <sup>o</sup>	Vineyard	Blend
09.05.06	21.2	Jardine	Sauvignon Blanc 100%

**Aging:** 100% stainless steel fermentation

**Bottling date:** 02.08.07

**Release Date:** 03.01.07

**Cases produced:** 876 cases

**Alcohol:** 13.0%

**pH:** 3.45

**Total Acidity:** 5.82 g/l

**Residual Sugar:** 0.48 g/l



*A lush and refreshing Sauvignon Blanc from Paso Robles*

*M. Gubler*

Matthias Gubler, Winemaker