

## 2002 SAUVIGNON BLANC - JARDINE VINEYARD

We source our Sauvignon Blanc grapes from a small three acre parcel in our Jardine Ranch property. Always the first variety harvested, Sauvignon Blanc was picked during the cool morning hours and immediately delivered to the winery. Our state of the art membrane press guaranteed a low amount of solids in the juice, preserving a stronger varietal character and well balanced acidity in the finished wine. The wine was fermented in temperature controlled stainless steel tanks as we believe this is the best way to preserve the aromatics of this varietal. After fermentation the wine was transferred into smaller tanks for four months and lees stirring took place regularly to soften the wine. To keep the freshness and unique varietal character of our Sauvignon Blanc, the wine did not undergo malic fermentation. In mid-Summer the wine was racked off the lees and prepared for bottling.

### TASTING NOTES & RECOMMENDATIONS

**Color:** Clear pale straw

**Aroma:** Fresh tropical fruits with hints of dried apricots

**Taste:** Complex wine with bold stone fruit flavors. Well balanced with a deep long finish.

Serve at: 50°-54°F

Drink now through 2005

Store in dark, dry place at: 55°-65°F

### TECHNICAL NOTES

Harvest dates	Brix°	Vineyards	Blend
09.03.2002	24.0	Jardine	Sauvignon Blanc 100%
100% stainless steel fermentation			

Bottling date	Cases produced
09.01.2003	466

<b>Alc.</b>	14.0%
<b>TA</b>	5.90
<b>pH</b>	3.38
<b>RS</b>	0.92 g/l

*A wonderfully aromatic white wine from Paso Robles,*

  
*Matthias Gubler, Winemaker*

