

## 2001 SAUVIGNON BLANC - JARDINE VINEYARD

Our Sauvignon Blanc grows at our Jardine Ranch on a small three-acre parcel. Always the first variety harvested, our Sauvignon Blanc was hand picked during the cool morning hours and then delivered to the winery immediately. Whole cluster pressing guaranteed a low amount of solids in the juice, preserving a stronger varietal character and a fresher acid in the finished wine. Half of our 2001 Sauvignon Blanc was fermented in temperature controlled stainless steel tanks and half in new French oak barrels. After fermentation the wine was transferred into neutral oak. The lees in each barrel were then stirred on a regular basis for four months to soften the wine. To preserve the freshness and the unique varietal character we did not perform malic fermentation. Before bottling, the barrels were blended together and the wine was cold stabilized and filtered gently.

### TASTING NOTES & RECOMMENDATIONS

**Color:** Clear, pale lemon appearance with green hints

**Aroma:** Fresh aromas of pear and grapefruit with hints of citrus peel and almond

**Taste:** Medium intensity and weight with nice juicy mouth-feel; low to medium acidity, balanced by fruit confirmed on palate

Serve at: 62°-65°F

Drink now through 2004

Store in dark, dry place at: 55°-65°F

### TECHNICAL NOTES

Harvest dates	Brix°	Vineyards	Blend
08.28.2001	22,5	Jardine	Sauvignon Blanc 100%

50% stainless steel, 50% neutral French oak

Bottling date	Alc. %	Cases produced
09.03.2002	13.0	486

*A surprisingly crisp white wine from Paso Robles,*

  
*Matthias Gubler, Winemaker*

