

2011 SAUVIGNON BLANC – ESTATE

We source our Sauvignon Blanc fruit from a small lot on our Jardine Vineyard. Sauvignon Blanc heralds the beginning of harvest, which in 2011 was in late September. The fruit is 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 is fermented in temperature controlled stainless steel tanks to preserve the aromatics of the variety. Following fermentation, the wine is transferred into smaller tanks for four months and lees stirring takes place to soften the wine and increase mouthfeel and texture. Our Sauvignon Blanc does not undergo malolactic fermentation to preserve its fresh, crisp style.

TASTING NOTES

Color: Brilliant, light straw

Aroma: Lemon and pear with hints of guava

Taste: A crisp, refreshing wine that finishes off with notes of lemon and minerality

RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2015

Store in dark dry place at 55°– 65° F

Pairing suggestions: Seafood, light white fish, along with hard cheeses; perfect with oysters

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend
09.26.11 – 09.27.11	24.5	Jardine	Sauvignon Blanc 100%

Aging: Stainless steel and neutral oak barrels

Bottling date: 06.25.12

Release date: 07.28.12

Cases produced: 2,121

Alcohol: 14.1%

pH: 3.24

Total acidity: 8.7 g/L

Residual sugar: Dry



A lush and refreshing Sauvignon Blanc from Paso Robles