

## 2009 SAUVIGNON BLANC – JARDINE

We source our Sauvignon Blanc fruit from a small lot on our Jardine Vineyard. Sauvignon Blanc heralds the beginning of the harvest in late August. The fruit is 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 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 Jardine Sauvignon Blanc did not undergo malolactic fermentation to preserve the fresh, crisp style.

### TASTING NOTES

**Color:** Brilliant straw

**Aroma:** Intense citrus aromatics; candied fruit flavors with a touch of lychee

**Taste:** Fresh lively acidity, flavors of ripe pear; mineral notes with a balanced, creamy finish

### RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2013

Store in dark dry place at 55° – 65° F

Pairing suggestions: Seafood and light white fish along with hard cheese, perfect with oysters

### TECHNICAL NOTES

| Harvest date | Brix <sup>o</sup> | Vineyard | Blend           |      |
|--------------|-------------------|----------|-----------------|------|
| 09.15.09     | 22.8              | Jardine  | Sauvignon Blanc | 100% |

**Aging:** 100% stainless steel fermentation

**Bottling date:** 12.07.09

**Release date:** 02.01.10

**Cases produced:** 2626

**Alcohol:** 14.0%

**pH:** 3.58

**Total acidity:** 6.1 g/l

**Residual sugar:** Dry



*HP. Gubler*

Matthias Gubler, Winemaker

*A lush and refreshing Sauvignon Blanc from Paso Robles*