



2010
SAUVIGNON BLANC
SANTA BARBARA COUNTY

This Sauvignon Blanc is well-rounded, concentrated and balanced by snappy acidity. Most of the fruit came from Riverbench Vineyard, chosen for the citrus and tropical character that so perfectly complements the cool minerality found in White Hills Vineyard fruit.

The wine was fermented by native yeast and aged in a combination of neutral French oak barrels and a concrete egg. We stirred the lees 2-3 times per week and the wine completed 40% of its native malolactic conversion lending excellent mid-palate weight.

On the nose, we pick up hints of crushed granite, tangerine peel, gooseberry, fresh-cut grass, apple blossom and honeysuckle. The generous palate offers green apple, pear, tropical mangosteen and a steely finish.

Vineyard | 78% Riverbench, 22% White Hills; both Santa Maria Valley

Harvest | September 23-27, 2010

Composition | 100% Sauvignon Blanc

Aging | 6-7 months on lees in neutral French oak barrels and a concrete egg

Total Acidity | 6.9 g/L

Alcohol | 13.7%