

LEDGEWOOD CREEK

WINERY & VINEYARDS



2007 LedgeWood Creek Sauvignon Blanc

SUISUN VALLEY

TASTING NOTES

Our Sauvignon Blanc is a highly diverse wine, austere in nature with solid acid structure and a variety of fruity aromas. It is pleasantly fragrant with distinct orange blossom, ripe juicy pear aromas, and gentle hints of kiwi, apricot and hazelnut. The taste on the middle pallet is creamy with a pleasing texture which gives this wine a bright, fresh vibrant full-mouth feel.

Larry Langbehn, *Winemaker*

THE VINEYARDS

We reached our fifth year for production of Sauvignon Blanc from the Estate Vineyards in 2007. The grapes and the resulting wines show varietal characters that are highly consistent from vintage to vintage. The Estate has deep rich soils which grow vigorous Sauvignon Blanc vines. We have learned to install appropriately-sized trellising and to allow the vine to find its own balance. Per acre production is rather high for Sauvignon Blanc but growing conditions easily permit this. The vines consistently produce small berries on a large number of medium-sized clusters. This is absolutely ideal for concentrated flavors.

WINEMAKING

Our Sauvignon Blanc is tank-fermented to highlight the inherent fruitiness of the grape. Once fermentation was completed, the wine was barrel-aged in neutral oak for four months prior to bottling. This short time in oak barrels helps to develop the flavor while broadening and extending the fragrant character of the aroma. This is what separates an exciting Sauvignon Blanc from one with simple tank-fermented aromatic character.

FOOD PAIRING

Finely balanced, this wine is an ideal accompaniment to shellfish, lemon chicken and Asian cuisine.



STATS

Grapes: 100% Sauvignon Blanc
Appellation: Suisun Valley
Harvest: October, 2007
Fermentation: Fermented in stainless steel tanks
Barrel Aging: 4 months in neutral oak
Bottling Date: 7/2/08
Release Date: 2/1/09
pH: 3.55
TA: .59 g/100mL
Alcohol: 14.6%
Sugg. Retail: \$14.99

