



Grapes

100% Sauvignon Blanc

Appellation

Suisun Valley

Source

Estate Grown

Vineyard

LCW - Blocks 1 and 3

Harvest

September, 2007

Fermentation

100% Tank-fermented.
Aged 5 months in
neutral oak barrels.

pH

3.50

ta

0.56g / 100mL

Alcohol

13.9%

Suggested Retail

\$9.99

WINEMAKER COMMENTS

A mouth full of fun with lingering, yet ephemeral — ‘here today, gone tomorrow’ — flavors of kiwi and grapefruit. Lightly grassy, with up front dry hay and fruit flavors, this wine delivers a welcome crispness, and a lush, quick and clean finish. From grape to wine, a complex citrus character carries throughout the wine’s experience delivering a distinctly refreshing Sauvignon Blanc.

— *Larry Langbehn, Winemaker*

VINTAGE COMMENTS

2007 was hailed as another exceptional vintage in Northern California. Grape complexity develops with time on the vine and patience in the vineyard. Suisun Valley experienced an unusually long, cool growing season in 2007 that was ideal for extended development of aromas and flavors. A dry spring with warm temperatures in February and March pushed the vines toward an early bud-break. Bud-break was soon followed by cool, rainy conditions which slowed growth and lasted through mid-June. This early cool pattern was followed by an equally cool summer with a noticeable absence of traditional heat spikes in the later months of summer but late season light rains. The hallmark of the season was the long and cool harvest period which allowed wine grapes to reach full maturity and develop distinct varietal character. Optimal conditions in the Suisun Valley contributed to a generous crop for most varieties and fruit of outstanding quality.



FOOD

All seafoods especially calamari and shellfish, manicotti, and salads of mixed lettuces.

