



2008 Sauvignon Blanc

This is our eighth release of Sauvignon Blanc from Uboldi Vineyards in Kenwood, CA.

As always, our goal is to preserve the fresh fruit quality while enhancing the mouth feel. To best ensure that this wine reaches your table this way, we utilize the Stelvin Screw Cap, the best closure available for aromatic white wines such as this. Not only is the bottle easy to open, but you are guaranteed quality in every bottle with no chance of oxidation or taint.

The aromatics of this wine blend a broad spectrum from lemongrass, citrus, and green apples to apricot, melon, and tropical fruits. These fruit characters are very present in the mouth, accompanying a very crisp finish with lingering tropical components. The acidity of this wine makes it very refreshing and food friendly. This wine is best served between 52 and 58 degrees F (an average refrigerator after two hours).

Technical Information

Varietal Percentage: 100% Sauvignon Blanc.

Age of vines and soil type: Uboldi Vineyards, Kenwood, CA: 15 year old vines planted in rocky soils at a 400' elevation.

Date picked: 8/29/08

Harvest Sugar: 24.5 degrees Brix.

Fermentation time/Temperature Range: 37 days, 52 - 58 F.

Fermentation container/maceration: Barrel fermented in 3 - 7 year old French oak. No malolactic fermentation.

Analysis at bottling

Alcohol: 14.4%

pH: 3.15

TA: 0.76

V.A.: 0.021

R.S.: Dry

Aging and bottling

Length/type of aging: Aged surlies for 4 months. Stirred twice a week.

Bottled: April 2009.

Approximate lifespan under proper cellar conditions: 2-5 years.

Number of cases produced: 572 cases.

Release Date: November 2009.

Winemaker: Andrew T. Schweiger.

