



2007 Sauvignon Blanc



Description

Appearance	: Pale straw yellow.
Aromas	: Lime and grapefruit core, surrounded by passion fruit notes.
Flavours	: Crisp and juicy, with lime, pear and herbal flavours in delicate balance, with a soft finish.
Varietal Composition	: 100% Sauvignon Blanc
Appellation	: Central Valley
Trellis System	: Vertical shoot, lyre & pergola

Vinification Process

Harvest Date	: Grapes were handpicked and selected between February 13 th and March 18 th , 2007.
Pressing	: Neumatic press, destemmed grapes
Cold Soaking	: 6 hours
Yeast	: B2000 y VL3
Fermentation Temperature	: 12° - 16° C / 54° - 61° F
Fining	: Bentonite and iceing glass
Filtration	: Sterile bottling

Ageing Process

In Stainless Steel Tanks	: 100%
Drink	: During vintage year

Analysis

Alcohol	: 13.2%
Residual Sugar	: 3.7 gr/ltr
Total Acidity	: 5.77 gr/ltr (as tartaric acid)
pH	: 3.22
Cases Produced	: 55,000

Serving Suggestions

Glassware	: Riedel	Temperature	: 10° - 11° C / 50° - 52° F
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