



## 2008 Sauvignon Blanc



### Description

<b>Appearance</b>	: Pale straw yellow.
<b>Aromas</b>	: Lemon lime notes combined with some animal touches.
<b>Flavours</b>	: Solid, with a crunchy citric core surrounded by passion fruit and green apple notes. Crispy and fresh.
<b>Varietal Composition</b>	: 100% Sauvignon Blanc
<b>Appellation</b>	: Central Valley
<b>Trellis System</b>	: Vertical shoot, lyre and pergola
<b>Age of Vines</b>	: 14 years

### Vinification Process

<b>Harvest Date</b>	: Grapes were handpicked and selected between February 14 <sup>th</sup> and March 20 <sup>th</sup> , 2008.
<b>Pressing</b>	: Neumatic press, destemmed grapes.
<b>Cold Soaking</b>	: 6 hours
<b>Yeast</b>	: B2000
<b>Fermentation Temperature</b>	: 12° C / 54° F
<b>Fining</b>	: Bentonite and iceing glass
<b>Filtration</b>	: Sterile bottling

### Ageing Process

<b>In Stainless Steel Tanks</b>	: 100%
<b>Drink</b>	: During vintage year

### Analysis

<b>Alcohol</b>	: 13.1%
<b>Residual Sugar</b>	: 1.7 gr/lit
<b>Total Acidity</b>	: 5.17gr/lit (as tartaric acid)
<b>pH</b>	: 3.12
<b>Cases Produced</b>	: 55,000

### Serving Sugestions

<b>Glassware</b>	: Riedel	<b>Temperature</b>	: 10 - 11° C / 50° - 52° F
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<b>Paring</b>	: This fresh and aromatic wine is ideal to enjoy as an appetizer, to accompany salads or fresh seafood.
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