

# SOLEUS<sup>®</sup>

by MONTGRAS

## 2008 Sauvignon Blanc

### Organically Grown Grapes



#### Description

<b>Appearance</b>	: Pale straw yellow with green notes.
<b>Aromas</b>	: Lime and grape fruit notes with some pepper and spices.
<b>Flavours</b>	: Fresh, juicy and crispy style with citrus and passion fruit notes that linger on the finish.
<b>Varietal Composition</b>	: 100% Sauvignon Blanc
<b>Appellation</b>	: Central Valley
<b>Trellis System</b>	: Vertical shoot
<b>Soil Type</b>	: Sandy and stony
<b>Age of Vines</b>	: 12 years

#### Vinification Process

<b>Harvest Date</b>	: Grapes were selected and handpicked between March 10 <sup>th</sup> and 15 <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° - 14° C / 54° - 57° F
<b>Fining</b>	: Bentonite & iceing glass
<b>Filtration</b>	: Sterile bottling

#### Ageing Process

<b>In Stainless Steel Tanks</b>	: 100% of the blend
<b>Ageing Potential</b>	: 1 year

#### Analysis

<b>Alcohol</b>	: 13.3%
<b>Residual Sugar</b>	: 1.4 gr/lit
<b>Total Acidity</b>	: 4.65 gr/lit (as tartaric acid)
<b>pH</b>	: 3.24
<b>Cases Produced</b>	: 17,900

#### Serving Sugestions

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