

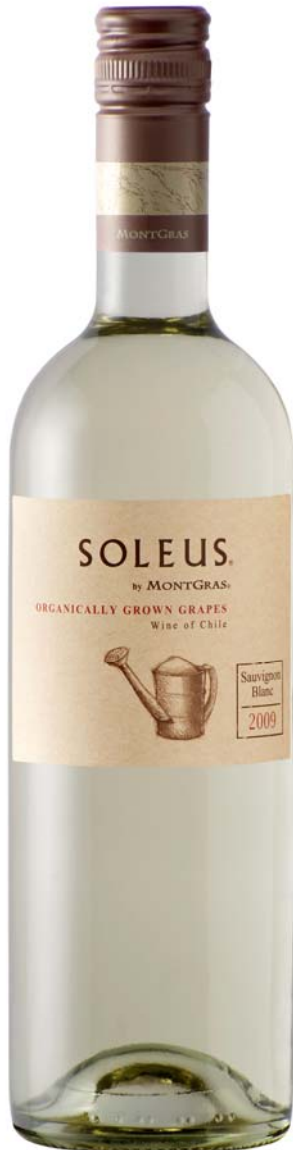
# SOLEUS<sup>®</sup>

by MONTGRAS



## 2009 Sauvignon Blanc

Organically Grown Grapes



### Description

<b>Appearance</b>	: Pale straw yellow.
<b>Aromas</b>	: Lime and grapefruit notes with some wild and animal hints.
<b>Flavours</b>	: Crisp and juicy, full of nerves. Lime and passion fruit flavours make this wine fresh and full of life.
<b>Varietal Composition</b>	: 100% Sauvignon Blanc
<b>Appellation</b>	: Central Valley
<b>Trellis System</b>	: Vertical shoot, lyre, and pergola.
<b>Soil Type</b>	:
<b>Age of Vines</b>	: 10 years

### Vinification Process

<b>Harvest Date</b>	: Grapes were selected and handpicked between the 26 <sup>th</sup> of February and the 3 <sup>rd</sup> of March, 2009.
<b>Pressing</b>	: Neumatic press, destemmed grapes.
<b>Cold Soaking</b>	: 6 hours
<b>Yeast</b>	: B2000
<b>Fermentation Temperature</b>	: Between 12° and 16° C
<b>Fining</b>	: Bentonita and iceing glass
<b>Filtration</b>	: Sterile bottling
<b>In Stainless Steel Tanks</b>	: 100% of the blend was fermented and aged in stainless steel.

### Analysis

<b>Alcohol</b>	: 13,5%
<b>Residual Sugar</b>	: 1,3 gr/lit
<b>Total Acidity</b>	: 4,68 gr/lit (as tartaric acid)
<b>pH</b>	: 3,13
<b>Cases Produced</b>	: 9,600

### Serving Sugestions

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