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Sauvignon blanc 2007 Lake County

Vineyard

Our Sauvignon blanc is grown on the Rosenthal Vineyard in southern Lake County, located to the north of Napa Valley and away from the fog and moisture that characterize the coastal counties. The moderate elevations found in the area contribute to the favorable growing conditions. The unique variety of soils make for a geologically rich region, heavy in volcanic and mineral content, and ideal for growing grapes. The county experiences a 50-degree differential between its daytime and nighttime temperatures, producing very warm days and cool, clear nights. The area is known for producing world-class Sauvignon blanc – with lively crisp and bright fruit flavors, which are more melony than grassy and herbal. Our Sauvignon blanc is cold fermented in stainless steel tanks to retain beautiful, crisp fruit flavors.

Vintage Notes

The 2007 growing season was a wonderful year for grape growing. Overall, it was a very dry, cool. Winter temperatures were warmer than normal into spring resulting in earlier budding, bloom and set in the vineyards across all varieties. Few days in summer topped 100 degrees, fewer days than normal reached the 90s, and this meant less irrigation, allowing the grapes to mature naturally and slowly. A brief heat spike around Labor Day added the boost of sugar development that growers were looking for to complement the excellent acid structure developed in the white varieties. Harvest commenced in mid-August and was evenly paced. Brief rains in early September and unseasonably cool, wet weather in early October slowed things down, resulting in a vintage with two distinct harvest phases. With wines of incredible intensity and concentration, 2007 looks to be the best vintage in many years.

Tasting Notes

Our Sauvignon blanc has a brilliantly clear, beautifully pale color with slight hints of green. Cold fermentation in stainless steel tanks has preserved the fresh citrus and mineral flavors, vivid aromatics and brisk acidity, underlain with subtle hints of fresh cut grass. The bright acidity on the palate makes the wine lively and provides a refreshing, long lasting, satisfying finish. A delicious accompaniment to shellfish, poultry, line fish and mild pasta dishes, this wine will brighten any celebration. Or, enjoy a cold glass on the patio, on a warm summer's day – and wonder!

Technical Analysis

Varietal:	Sauvignon blanc (100%)
Appellation:	Lake County
Harvest date	Aug 27, 2007
Harvest sugar	24.0 Brix
Harvest acid	0.58 gm/100ml
Harvest pH	3.32
Acid	0.62 gm/100ml
pH	3.21
Alcohol	12.5%
Aging	100% stainless steel tank
Bottle Date	April 9, 2008
Production	1,238 cases

