



**BELL**

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## Sauvignon blanc 2008 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 2008 growing season began with heavy rains which soon waned and for the second year in a row the Valley received about 60% of normal rainfall. The dry soils and warm spring led to an early bud break. The frost season was one of the worst in 30 years, with 22 to 24 days of protection required. Areas that had not experienced frost were not spared and, once all the grapes were harvested, our total crop was off 40%. Some rain occurred during bloom and the summer was relatively cool, delaying veraison. Green thinning and canopy management were a necessity to bring vines into balance. A heat spell over Labor Day brought maturity levels along quickly and then cooled down to allow gradual ripening. Light rains during the latter part of harvest had little impact. Overall, the low yielding vintage has produced elegant wines with deep color, high natural acidity and firm tannins.

### 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	September 5, 2008
Harvest sugar	23.1 Brix
Harvest acid	0.65 gm/100ml
Harvest pH	3.15
Acid	0.70 gm/100ml
pH	3.15
Alcohol	12.5%
Aging	100% stainless steel tank
Bottle Date	April 20, 2009
Production	1,317 cases

