



**BELL**

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## 2009 Sauvignon blanc 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 2009 harvest was a bit on the late side, which, considering the dry spring, was a good development. It was an easy summer with no shriveled fruit leading to beautifully aromatic fermentations. Our rainfall was slightly above two-thirds of normal for the third year in a row; however, the timing of the precipitation was on the vine's side. Together with the lack of frost and the mild relatively cool growing season, Mother Nature managed to provide it all, giving the vines and grapes the best scenario possible. The start to the vintage was also much less eventful for growers who were able to sleep nights not worrying about the threat of frost—or the lack of water to combat it if it came. Late spring rains delayed irrigation needs and the warm spell in June helped curtail excessive canopy development. While nearly 14 days of 100°f plus temperatures mark a typical growing season, 2009 counted perhaps only four or five overall, again helping to reduce demand for water and allowing the fruit to develop full flavors without fear of raisining or sunburn.

### Tasting Notes

Our Sauvignon blanc has a brilliantly clear, beautifully pale color with slight hints of green. Cold, slow fermentation in stainless steel tanks has preserved the fresh citrus and mineral flavors, vivid melony 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 4, 2009
Harvest sugar	24.2 Brix
Harvest acid	0.64 gm/100ml
Harvest pH	3.34
Acid	0.66 gm/100ml
pH	3.37
Alcohol	12.5%
Aging	100% stainless steel tank
Bottle Date	March 8, 2010
Production	1,665 cases

