

2 0 0 3 S A U V I G N O N B L A N C - J A R D I N E

We source our Sauvignon Blanc fruit from a small three acre lot in our Jardine Ranch property. Once again this variety heralded the beginning of the harvest in early-September. The fruit was hand picked in the cool morning hours and immediately delivered to the winery. The membrane press we use to process the fruit leaves a very low level of solids in the resulting juice and therefore preserves more of the varietal characteristics and acidity in the finished wine. The wine was fermented in temperature controlled stainless steel tanks to preserve the aromatics of the variety. Following fermentation the wine was transferred into smaller tanks for six months and lees stirring took place to soften the wine and increase mouthfeel and texture. To keep this a refreshing and crisp wine it did not undergo malic fermentation. Prior to bottling it was lightly filtered and cold stabilized.

T A S T I N G N O T E S & R E C O M M E N D A T I O N S

- Color:** Pale gold with hints of lime
Aroma: Typical grassy qualities associated with Sauvignon Blanc, overlaid by aromas of white peach, pear and a touch of citrus peel
Taste: Medium bodied and round on the palate, with flavors of white peach, pear and grapefruit; clean and fairly lively with good balance, refreshing acidity and pleasantly long finish

Serve at: 50° – 54° F

Drink now through 2007

Store in dark dry place at 55°– 65° F

T E C H N I C A L N O T E S

Harvest date:	Brix:	Vineyards	Blend
09.05.03	25.2°	Jardine	Sauvignon Blanc 100%

Aging: 100% stainless steel fermentation and aging

Bottling date:	3.16.04
Release date:	5.1.05
Cases produced:	694 cases
Alcohol:	14%
pH:	3.47
Total Acidity:	6.10 g/l
Residual Sugar:	0.49 g/l

A lush and refreshing Sauvignon Blanc from Paso Robles

H. P. Gubler

Matthias Gubler, Winemaker

