2010 SAUVIGNON BLANC – JARDINE

We source our Sauvignon Blanc fruit from a small lot on our Jardine Vineyard. Sauvignon Blanc heralds the beginning of the harvest in late August to early September. The fruit is 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 is fermented in temperature controlled stainless steel tanks to preserve the aromatics of the variety. Following fermentation the wine is transferred into smaller tanks for four months and lees stirring takes place to soften the wine and increase mouthfeel and texture. Our Jardine Sauvignon Blanc did not undergo malolactic fermentation to preserve the fresh, crisp style.

TASTING NOTES
Color: Brilliant straw with green hues
Aroma: Green apple, white peach with notes of minerality
Taste: A medium bodied, smooth wine balanced with fresh acidity and a lingering clean finish

RECOMMENDATIONS
Serve at: 50° – 54° F
Drink now through 2014
Store in dark dry place at 55°– 65° F
Pairing suggestions: Seafood, light white fish, along with hard cheeses; perfect with oysters

TECHNICAL NOTES

<table>
<thead>
<tr>
<th>Harvest date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Blend</th>
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<tbody>
<tr>
<td>09.15.10</td>
<td>23.4</td>
<td>Jardine</td>
<td>Sauvignon Blanc 100%</td>
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</tbody>
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Aging: 100% stainless steel fermentation
Bottling date: 12.20.10
Release date: 04.01.11
Cases produced: 3,907
Alcohol: 14.5%
pH: 3.62
Total acidity: 7.6 g/L
Residual sugar: Dry

Matthias Gubler, Winemaker
A lush and refreshing Sauvignon Blanc from Paso Robles