2007 SAUVIGNON BLANC – JARDINE

We source our Sauvignon Blanc fruit from a small five acre lot on our Jardine Vineyard. Sauvignon Blanc heralds the beginning of the harvest in late August. 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 pale straw
Aroma: Ripe dried apricots, peach, ripe melon and gooseberry
Taste: Full bodied white wine with an intense creaminess on the palate with flavors of yellow peach and dried fruit; yet refreshing with well balanced acidity

RECOMMENDATIONS
Serve at: 50˚ – 54˚ F
Enjoy now through 2011
Store in dark dry place at 55˚ – 65˚ F
Pairing suggestions: Seafood and light white fish along with hard cheese, perfect with oysters

TECHNICAL NOTES
<table>
<thead>
<tr>
<th>Harvest date</th>
<th>Brix</th>
<th>Vineyard</th>
<th>Blend</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>08.21.07</td>
<td>24.6</td>
<td>Jardine</td>
<td>Sauvignon Blanc</td>
<td>100%</td>
</tr>
</tbody>
</table>

Aging: 100% stainless steel fermentation
Bottling date: 12.06.07
Release Date: 01.01.08
Cases produced: 1934
Alcohol: 14.1%
pH: 3.45
Total Acidity: 6.0 g/l
Residual Sugar: 0.64 g/l, dry

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