

## 2008 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. 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 yellow hue

**Aroma:** Melon, ripe pear and lychee

**Taste:** Dry, medium bodied white wine with a rich creaminess on the palate with flavors of honeysuckle and stone fruit; bright and refreshing with well balanced acidity

### RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2012

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

Harvest date	Brix <sup>o</sup>	Vineyard	Blend	
08.30.08	24.3	Jardine	Sauvignon Blanc	100%

**Aging:** 100% stainless steel fermentation

**Bottling date:** 12.09.08

**Release date:** 02.01.09

**Cases produced:** 1946

**Alcohol:** 14.2%

**pH:** 3.5

**Total acidity:** 5.8 g/l

**Residual sugar:** Dry



*HP. Gubler*

Matthias Gubler, Winemaker

*A lush and refreshing Sauvignon Blanc from Paso Robles*