

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

Harvest date	Brix ^o	Vineyard	Blend	
09.15.10	23.4	Jardine	Sauvignon Blanc	100%

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

Matthias Gubler, Winemaker

A lush and refreshing Sauvignon Blanc from Paso Robles