



## 2006 SAUVIGNON BLANC, CALIFORNIA

The 2006 California Sauvignon Blanc is a blend of wines made from vineyards in Monterey, Lake and Napa Counties. The cool ocean air circulates through the vineyard in Monterey, allowing the grapes to ripen slowly for maximum flavor development. In the finished wine from this vineyard tropical aromas penetrate through to the final blend. The deeper flavor profile and more serious texture of our 2006 Sauvignon Blanc comes from the warmer regions of Napa and Lake Counties. We ferment in 100% stainless steel to preserve the purity of the fruit and enhance the classic varietal notes. This wine exhibits aromas and flavors of passion fruit, melon, citrus, and hints of jasmine. The palate offers succulent sweet fruit that leads to a crisp, citrus clean and long finish. With the screw cap enclosure and UV safe green glass our package ensures that our wine maintains freshness throughout its life.

Fruit:	100% Sauvignon Blanc
Appellation:	Monterey County, Lake County & Napa Valley
Harvest Dates:	September 10th, 18th, & October 13th
Harvest Brix:	22.1 – 24.0
Fermentation:	100% Stainless Steel fermentation
Alcohol:	13.6%
Release Date:	March 15, 2007
Suggested Retail:	\$11.00

