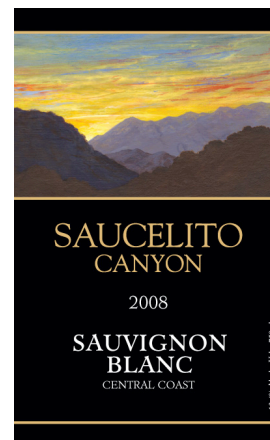


2008 SAUVIGNON BLANC

Varietal blend:	95% Sauvignon Blanc, 5% Semillon
Vineyard:	50% Robert Hall, 50% Scheid
Appellation:	100% Central Coast
Residual Sugar:	0.1%
pH:	3.52
TA:	6.04 g/L
Alcohol:	13.4%
Malolactic fermentation:	30% complete
Cellared:	100% Stainless Steel
New oak:	none
Bottling date:	2.16.09
Bottled cases:	1100
Release date:	April 2009
Retail price:	\$17.00



Winemaker's Notes:

Pale lemon yellow in color, our 2008 Sauvignon Blanc Central Coast is a well-balanced, crisp white wine that finishes with a nice fullness and flavorful linger. Aromas of peach blossom, lemon crème, kiwi, lime blossom, lemon cookie, and a hint of lavender, minerality and freshly cut grass fill out the nose, while a crisp entry leads to flavors of lychee fruit, peach, green tea leaves, moderate acid and a slightly round finish with a bit of green apple and honey. This moderate-weight wine is food and people-friendly and is sure to find its way into many occasions, meals, and gatherings.

Drink now through 2013.

Wine and Food Pairings:

While our 2008 Sauvignon Blanc is a very versatile food wine, as well as tasty all on its own, try pairing with salty sheep's milk cheese and fig jam on savory crackers, lime-braised Bay scallops with cilantro rice, stir-fried tofu with green beans and cashews, penne with arugula, fava beans and chickpeas, or even with fresh kettle corn for a light dessert treat.