



WINDSOR SONOMA

2010 SAUVIGNON BLANC
RUSSIAN RIVER VALLEY

THE APPELLATION

The Russian River Valley is one of the coolest appellations in Sonoma County, providing ideal conditions for growing outstanding cool-climate Sauvignon Blanc grapes. With the nearby Pacific Ocean, morning fog and afternoon breezes strongly influence the region's growing season. Grapes have the luxury of ripening slowly to develop full, luscious fruit flavors while retaining crisp acidity — the signature characteristics of our expressive 2010 Sauvignon Blanc.

THE WINE

Varietal Composition	100% Sauvignon Blanc
Clones	Clone 1
Harvest Dates	November 09
Average Brix at Harvest	23.8°
Fermentation	100% stainless steel
Aging	100% stainless steel
Bottling Date	June 24, 2010
Alcohol	13.8%
Total Acidity	0.65g/100ml
pH	3.18
Production	750 cases

WINEMAKER'S NOTES

When harvested, the fruit of our 2010 Windsor Sonoma Sauvignon Blanc is whole cluster pressed and cold soaked overnight. The juice is then fermented on its lees in stainless steel tanks, producing a wine with notes of juicy guava and pineapple and a bright acidity to compliment soft aromas of a freshly cut lawn.

