2008 Sauvignon Blanc
Arroyo Seco

VINEYARD NOTES

Dating back to the Spanish Land Grant, the Zabala family has been stewards of the same ranch for seven generations. The property encompasses much of the Arroyo Seco Riverbed and is known for its rocky, gravelly soils. Vines were first planted in 1972 and the vineyard is home to many different varietals, including musque clone of Sauvignon Blanc.

WINEMAKING NOTES

Harvested on September 18, 2008, the Sauvignon Blanc grapes were picked in the early morning. At the winery, the fruit was whole-cluster pressed and racked to stainless steel tanks. Fermented in tank the wine racked off its lees and aged for nine months in stainless steel casks. The wine was bottled on June 20, 2009.

TASTING NOTES

Picked at 22.6 degrees Brix (sugar) the style of Sauvignon Blanc is innately crisp and racy, yet due to the clone also has a rich, round mouth texture. Straw-like in color, the bouquet features bright citrus and melon aromas, as well as underlying mineral characters. Replete with acidity, the wine is aromatic, clean and refreshing.

TECHNICAL DATA

VINEYARD: Zabala Vineyard
COMPOSITION: 100% Sauvignon Blanc Musque Clone
HARVEST: September 18, 2008
FERMENTATION: Stainless Steel
BOTTLED: June 20, 2009
ACIDITY: 0.71
pH: 3.44
ALCOHOL: 13.6%
PRODUCTION: 237 cases
RETAIL PRICE: $16.00
RELEASE DATE: Summer 2009