



Lake County Sauvignon Blanc Vintage 2008 – *our 10th flight*

Before prohibition, Lake County was the largest grape-producing county in California. With well-drained volcanic and alluvial soils and low night-time temperatures it's making a strong comeback as an ideal location for Sauvignon Blanc.

Winemaker Notes

After gentle pressing, our Winemaker, Geoff Gorsuch, fermented the wine slowly, at low temperatures, to showcase the bright, lively fruit.

- **Flavor profile: Fresh and crisp with grapefruit, lemongrass and orange blossom, finishing with a zesty pineapple kick.**
- **2008 Vintage: A roller-coaster of a growing season yielding low quantities of high-quality fruit**
- **Drink now and through: 2011**

Food Suggestions

Our crisp Sauvignon Blanc is the perfect partner for all kinds of seafood, and the classic pairing with goat cheese. It makes a refreshing contrast to cream-based dishes, such as alfredo. Try it with Colleen's recipe for **Sea Scallops and Leeks with Chive Noodles**.

Technical Notes

- Total Cases: 806
- Appellation: 100% Lake County
- Component: 100% Sauvignon Blanc
- Alcohol: 13.5%
- Total Acidity: .55
- pH: 3.37
- Harvest date: September 10 & 11, 2008
- Bottling date: December 15, 2008

