



ESTATE BOTTLED SAUVIGNON BLANC
RUSSIAN RIVER VALLEY : V. 2010



HARVEST DATES : SEPTEMBER 11, 2010 AND SEPTEMBER 16, 2010

ALCOHOL : 13.9%

PH : 3.10

TA : 0.8G/100ML

RS : 0.015G/L

BOTTLED : FEBRUARY 22, 2011

CASES PRODUCED : 1,800

VINEYARDS Foppiano Vineyards sits on a 160-acre estate in Sonoma County's Russian River Valley, where the Foppiano family has been producing world class fruit since 1896. 100 percent of the grapes for this wine came from our dry-farmed estate Sauvignon Blanc vineyards, averaging 36 years of age. The 2010 vintage was colder than many in Russian River's recent history, with plenty of fog and cooler climes filling the summer days. This resulted in a highly aromatic, citrusy wine with bracing acidity, perfect for warm-weather sipping.

WINEMAKING Our Sauvignon Blanc grapes were harvested at night to ensure cool temperatures and to minimize oxidation of the fruit. Winemaker Natalie West believes in using the more gentle method of whole cluster pressing and, to maintain the flowery aromatics, she cold ferments the juice in stainless steel tanks. The finished wine was kept in tank until bottling.

TASTING NOTES This vintage's chilly weather produced an invigorating, New Zealand-style Sauvignon Blanc with lively acidity and loads of citrus fruit. Aromas of green grass, grapefruit and orange blossoms give way to stone fruit, lemon-lime and clean linen on the palate. A very refreshing, food friendly wine.