



## **Vineyards**

Located just south of the town of Healdsburg, Foppiano Vineyards sits on 200 acres in the acclaimed appellation of the Russian River Valley. Cool morning fog and warm summer days create an ideal microclimate for grape growing. The Foppiano Family has been producing world class fruit on this land since its purchase in 1896. Today the vineyard is planted to Petite Sirah, Zinfandel, and Sauvignon Blanc on the warmer bench lands, and Pinot Noir and Chardonnay on the cooler lower lying land close to the Russian River.

## **Winemaking**

The fruit was harvested at night to insure cool temperatures and to minimize oxidation of the fruit. The fruit was gently pressed on arrival to the winery. The juice was then cold fermented in a Stainless Steel tank to maintain the beautiful aromatics of Sauvignon Blanc. The wine was fermented until a desired residual sugar level of 0.025g/L was reached. Fermentation was stopped and the wine was kept in tank until bottling.

## **Tasting Notes**

Pineapple and stone fruit dominate the vibrant aromatics of this wine. Fresh, crisp, and clean on the palate, the acidity of the wine accentuates the tropical fruit and lingering finish.

**Harvest Dates:** September 4, 2009

**Alcohol:** 14.0%

**pH:** 3.25

**TA:** 0.77g/100mL

**RS:** 0.025g/L

**Bottled:** April 8, 2010

**Cases Produced:** 860