

Navarro Vineyards Tech Sheet

2008 Sauvignon Blanc

Cuvée 128

Mendocino

(750 ml)

Harvested: Sept. 29 to Oct. 6, 2008

Sugars at Harvest: 23.1° Brix

Bottled: February 18-19, 2008

Cases Produced: 1800

Alcohol: 13.5%

Titrateable Acidity: 7.5g/L

pH Level: 3.16

Wild child

An article by Steve Pitcher in *The Wine News* magazine classified California Sauvignon Blanc wines into four styles: grassy, fruity, spicy, and an oak-influenced style. When Sauvignon ripens, the flavors that first emerge are *sauvage* (wild) suggesting fresh herbs and passion fruit. If the fruit is allowed to ripen further, the *sauvage* character diminishes and is replaced by less aromatic, fruitier flavors suggesting citrus, apple and eventually melon. When grapes are grown in a cool climate, like Anderson Valley, the grapes ripen very slowly giving the winemaker latitude over the style of wine desired. Harvesting early at 22° or 23° Brix produces a wine that is grassy and herbal. Harvesting the grapes ultra-ripe produces a less aromatic wine with much more overt fruit flavors. Fermenting at low temperatures, typically in stainless steel, retains most of the grapes fruity and grassy esters, whereas a warmer fermentation in oak barrels tends to add spice and vanilla. Navarro's Sauvignon would certainly be classified in the "grassy" style but it has a bit of all four styles. We cool ferment the juice in stainless steel to retain aromatics but when fermentation is complete, we rack the wine to neutral oak casks for three months to add richness to the palate and hints of vanilla and spice. This bottling is deliciously crisp tasting of lemon thyme, lime and fig, the signature of cold-climate fruit.



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05/09/09	Tasters Guild International	SILVER
07/20/09	Los Angeles County Fair	SILVER
08/07/09	Mendocino County Fair	SILVER