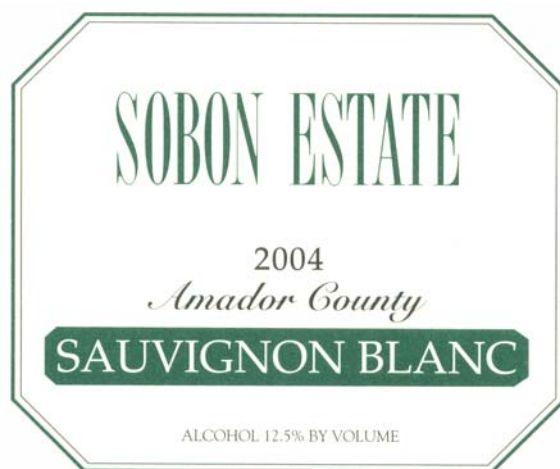

2004 Sauvignon Blanc

Winemaker Notes



2004 SAUVIGNON BLANC

Crisp and fruity, a perfect match for seafood and fowl dishes. The aromas are a captivating blend of floral and spicy tones, with a hint of tropical fruit, and toasted coconut. Made from our own organically grown grapes.

GROWN, PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA
CERTIFIED ORGANIC BY: CCOF
www.sobonwine.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS SULFITES 0 88338 32020 5

DESCRIPTION

Crisp and fruity, a perfect match for seafood and fowl dishes. The aromas are a captivating blend of floral and spicy tones with a hint of tropical fruit and toasted coconut.

FOOD PAIRING

A perfect match for your lunch or dinner menu.

SPECIFICATIONS

88% Sauvignon Blanc
7% Viognier
5% Semillon

30% barrel fermented in new French & American Oak barrels.

Residual Sugar: 0.4%
Total Acid: 6.5 gm/l
Alcohol: 12.3%

BOTTLED DATE

November 30, 2004; 1520 cases bottled

RELEASE DATE

January 4, 2005