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# 2004 Sauvignon Blanc

## Winemaker Notes

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### 2004 SAUVIGNON BLANC

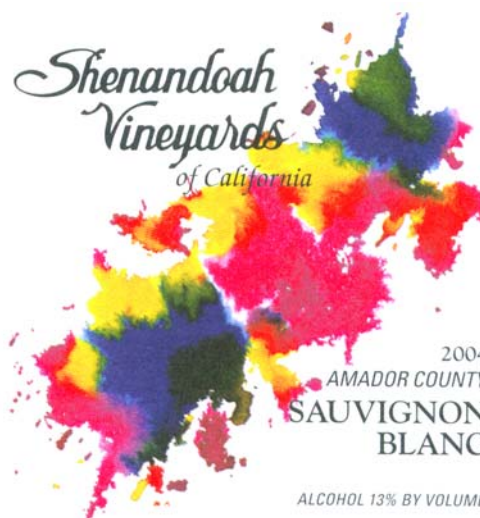
Crisp and fruity, a perfect match for seafood and fowl dishes. The aromas are a captivating blend of floral and spicy tones, with a hint of tropical fruit, and toasted coconut. The flavors are lush and silky, very clean and satisfying; a perfect match for your lunch or dinner menu. Made entirely from our own organically grown grapes.

GROWN, PRODUCED & BOTTLED BY  
SHENANDOAH VINEYARDS, PLYMOUTH, CA  
CERTIFIED ORGANIC BY: CCOF

[www.sobonwine.com](http://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



### 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