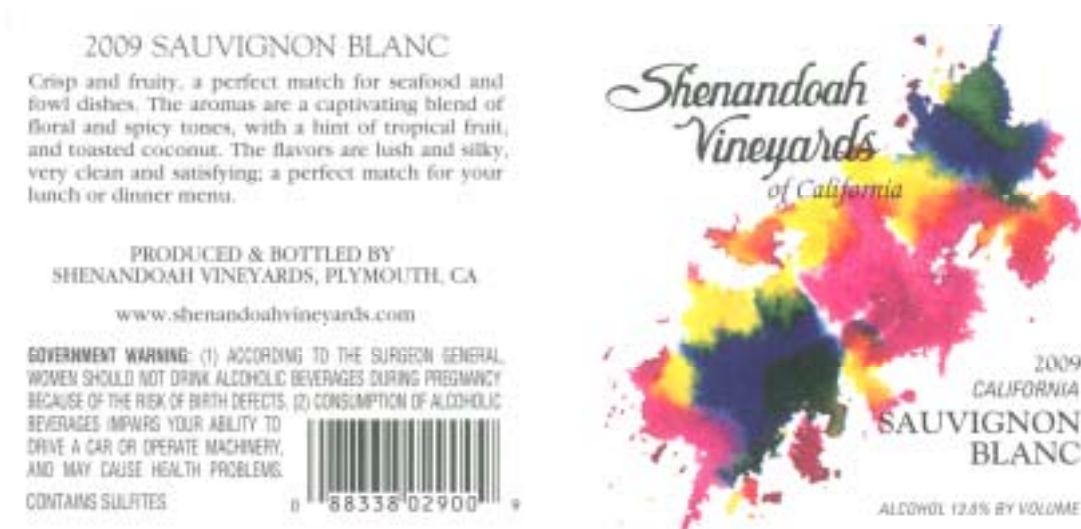

2009 Sauvignon Blanc

Winemaker Notes



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

77% Sauvignon Blanc

11% Semillon

12% Viognier

20% barrel fermented in new French & American Oak barrels.

Residual Sugar:	0.03%
pH	3.49
Total Acid:	6.1 gm/l
Alcohol:	12.9%

BOTTLED DATE

March 3, 2010; 2242 cases bottled, 750ml

RELEASE DATE

April 2, 2010