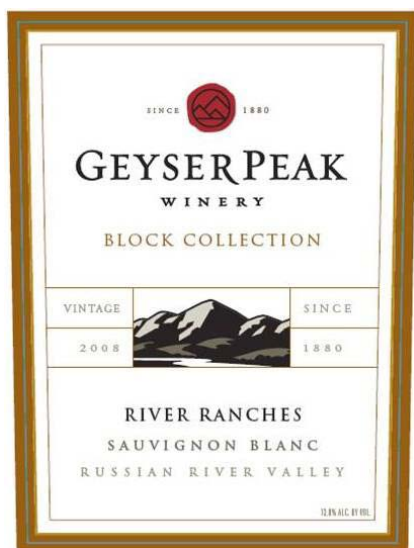




GEYSER PEAK WINERY

2008 **BLOCK COLLECTION SAUVIGNON BLANC** **RIVER RANCHES** *Russian River Valley*



Rolling hills, river beds and proximity to the Pacific give the Russian River Valley an amazing variety of microclimates. Each year a handful of vineyards and vineyard blocks are chosen for their unique characters by an extensive tasting through the dozens of small batches. From these few wines, we further select and blend the very best to truly showcase the blocks and regions they come from.

About the Vineyards: We have discovered that the Russian River Valley's cool climate is ideally suited to producing the intense, fruit forward, vibrant New World style of Sauvignon Blanc that Geyser Peak is renowned for. The backbone of this blend comes from the River Road Ranch Vineyard. Within this ranch, we have divided the vineyard into distinct blocks, based on sun exposure and soil type. The majority of the vineyard is planted to Clone 1 Sauvignon Blanc; remaining clones include Clone 317, Clone 7 and Clone 530. Clone and trellis systems have been matched to the unique characteristics of each block.

Wine Description: We were immediately struck by the bright aromatics of this wine. Dominated by aromas of lime, lemon, and citrus blossom and intensified with intriguing notes of wet pebble, gooseberry and lychee, this is a fruit driven yet complex style of Sauvignon Blanc. Lime and citrus flavors form the core of the palate, which is balanced by bright, lively acidity and a lasting impression of citrus with a flinty finish. The quintessential summer apéritif, this wine also pairs beautifully with oysters, fresh chèvre and ceviche or just by itself.

Winemaker Notes: At harvest, each vineyard block was picked and vinified separately. We picked during the cool, early morning hours to preserve the fruit's intensity, and then gently pressed it as whole berries. The majority of the wine was cool-fermented in stainless steel. No malolactic fermentation was employed.
– *Mick Schroeter*

APPELLATION

RUSSIAN RIVER VALLEY

GRAPE VARIETY

99% SAUVIGNON BLANC
1% VIOGNIER

STORAGE/TYPE

99% STAINLESS STEEL
1% NEUTRAL FRENCH
OAK BARRELS

MATURATION TIME

4 MONTHS

CASES PRODUCED

4,100 9L CASES

BOTTLING INFORMATION

BOTTLING DATE
JANUARY 2009

RELEASE DATE
FEBRUARY 2009

SUGGESTED
RETAIL PRICE
\$20

ANALYSIS

ALCOHOL – 13.0%
pH – 3.26
T.A – 7.2
R.S. – 2.7 g/L