



GEYSER PEAK WINERY

2008 SAUVIGNON BLANC *California*



2008 has emerged as another great year for Sauvignon Blanc, following firmly in the steps of 2006 and 2007. These vintages rank evenly as some of the best years of at least the last ten. A superb growing season resulted in rock-solid Sauvignon Blanc wines from all over—particularly from Sonoma County, where two thirds of grapes for this wine are grown. Known for its bright, racy, and vibrantly fruit-forward style, Geyser Peak Winery's Sauvignon Blanc has been defined for nineteen years by what is not done to the wine: no oak aging, no malolactic fermentation and no winemaking tricks. Our less is more approach to Sauvignon Blanc comes from the belief that the varietal's characters come through best when handled as little as possible. We also believe that the best way to preserve these characters is to seal the bottle with a screwcap.

Wine Description: Explosive aromas brimming with lemon, lime and citrus blossom mingle with gooseberry and passion fruit to proudly proclaim this wine's varietal. A generous, fruit-forward palate shows juicy citrus flavors of lime, grapefruit, tangerine and fresh grass that jumps out of the glass and proudly proclaims this wine's varietal. It is balanced by bright, crisp acidity with a snappy, lingering finish. This is an easy-sipping, eminently drinkable wine that doesn't sacrifice complexity or varietal character in its quest to be flat-out enjoyable. The vastness of characters reflects the diversity of vineyard locations selected in blending this wine. A wonderful wine that is equally as good by itself or with a variety of shellfish, especially oysters.

Winemaker Notes: Three practices define Geyser Peak Sauvignon Blanc. First, we source grapes from cool-climate, primarily coastal areas throughout California, from as far south as Monterey and as far north as Lake County. Second, we deliberately pick some lots of grapes earlier than is conventional, in order to capture their freshness, crisp acidity, and a classic Sauvignon Blanc grassiness. Third, each lot of grapes is vinified separately, through cool fermentation and cold storage in stainless steel, to retain fruit characters. In 2008, we expanded our use of several new yeast strains which can encourage the development of thiols, the passion-fruit aromas and flavors that we love. The dozens of small lots brought in together show a full range of flavors, from ripe tropical fruit to fresh citrus to grassy herbaceousness. After extensive trial blending, the final wine balances the very best of the lots together.

WINEMAKER

ONDINE CHATTAN

APPELLATION

CALIFORNIA

GRAPE VARIETY

SAUVIGNON BLANC

STORAGE/TYPE

STAINLESS STEEL

ANALYSIS

ALCOHOL – 13.0%

pH – 3.30

T.A – 6.70

R.S. – 3.9 g/L

BOTTLING INFORMATION

BOTTLING:

JULY 2009

RELEASED:

AUGUST 2009

CASE
PRODUCTION

100,000

SUGGESTED
RETAIL PRICE

\$12