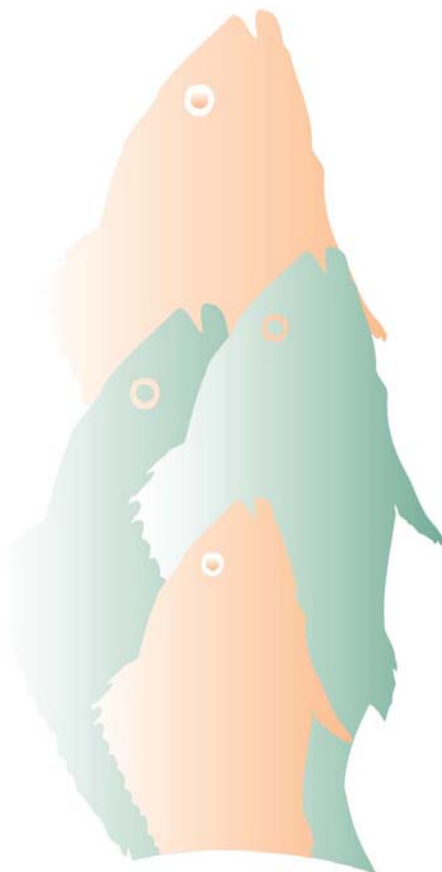




2008  
Central Coast  
Sauvignon Blanc



***Varietal Composition***

Sauvignon Blanc 100%

***Vintage***

Grapes were crushed and fermented at cool temperatures in stainless steel tanks, preserving the fresh fruit aromas and flavors. This wine did not see oak prior to bottling.

***Tasting***

This crisp, floral Sauvignon Blanc is accented with lemon, tangerine and melon notes balanced by soft herbal flavors, which linger on the finish. It is an ideal companion to seafood, including the lime-marinated raw fish that inspired our brand name.

***Wine Data:***

Alcohol	13.9%
TA	.59
pH	3.51
Oak Cooperage	None
Residual Sugar	0.094g/100ml (dry)