

SPOTTSWOODE

2010 Spottswode Sauvignon Blanc

OUR Sauvignon Blanc represents what we believe to be the highest expression of this varietal—a blend of Sauvignon Blanc, Sauvignon Musque, and Semillon from our Estate and from a handful of like-minded growers. We strive to create a vibrant, lovely, flavorful wine that pairs well with food. Due to its very limited production, this wine is offered only to our mailing list customers and to select restaurants around the country.

The 2010 is alive with vibrant, fresh acidity and perfectly balanced plush fruit characteristics. A very perfumey, floral nose with heady aromas of citrus and stone fruit is highlighted by wild sweet orange, apricot and ripe summer peaches. The beautifully integrated oak adds sweet cinnamon, honey and beeswax notes. A rich, fruit-filled palate with mineral expression and a soft, silky texture gives way to a lingering finish. Lovely, complex and smooth—simultaneously lush and lively!

Our continued appreciation and enthusiasm for Sauvignon Blanc is due to the fine work performed by our own estate vineyard crew and by a handful of meticulous farmers.

SOURCE OF GRAPES

Spottswode Estate, Sauvignon Blanc, St. Helena
Spottswode Estate, Sauvignon Musque, St. Helena
Farina Vineyard, Sauvignon Blanc, Sonoma
Hyde Vineyards, Sauvignon Musque, Carneros
Krupp Brothers Vineyards, Sauvignon Blanc, Napa
Larkmead Vineyards, Sauvignon Blanc, Calistoga
Tofanelli Family Vineyard, Semillon, Calistoga

RELEASE DATE

July 1, 2011

AMOUNT PRODUCED

2,624 cases of 750 ml.

WINERY RETAIL PRICE

\$36 per 750 ml. bottle

FERMENTATION PROFILE

100% barrel fermented in French Oak, stainless steel, and concrete “cuves”

APPELLATION

60% Napa Valley
40% Sonoma Mountain

BLENDING DETAIL

61% Sauvignon Blanc
36% Sauvignon Musque
3% Semillon

A Family Wine Estate

