

SPOTTSWOODE

2008 Spottswode Sauvignon Blanc

OUR Sauvignon Blanc is, well, exceptional! And might we add, it is also owner Mary Novak's favorite wine. We blend our Sauvignon Blanc with grapes grown for us by a handful of conscientious growers to create a vibrant, lovely, flavorful wine. Due to its very limited production, we offer this wine only to our mailing list customers and to select restaurants around the country.

With alluring aromas of floral peach blossoms and ripe nectarines, the 2008 Sauvignon Blanc is sure to please. This wine, fermented and aged in small stainless steel and French oak barrels and tiny concrete egg-shaped tanks, exhibits all that is to be expected from Spottswode. Smoothly textured and with a pleasant acidity, the 2008 exhibits pure Sauvignon Blanc fruit—full and ripe with refined minerality. Our continued appreciation for all that is beautiful in this grape is due to the fine work performed by our own estate vineyard crew and by a handful of meticulous farmers. We thank the Tofanelli, Hyde, and Farina families and Silver Pines Vineyards for their contributions to this blend!

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
Silver Pines Vineyards, Sauvignon Blanc, Sonoma
Tofanelli Family Vineyard, Semillon, Calistoga

RELEASE DATE

July 1, 2009

AMOUNT PRODUCED

1,714 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

55% Sonoma Mountain
45% Napa Valley

BLENDING DETAIL

67% Sauvignon Blanc
24% Sauvignon Musque
9% Semillon

A Family Wine Estate

