

# SPOTTSWOODE

## 2009 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.

A delightfully round and full wine, the 2009 is well balanced with wonderful acidity and a pleasant minerality. It is aromatic with peach, white pepper and hints of paper whites in bloom. Notes of flint whirl delicately around flavors of honey and ripe pear. Spottswode's Sauvignon Blanc is fermented mostly in small stainless barrels, with concrete cuves and French Oak barrels providing seductive toast and spice highlights to intrigue the palate. 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 the Larkmead and Silver Pines Vineyards for their contributions to this blend!

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

#### RELEASE DATE

July 1, 2010

#### AMOUNT PRODUCED

2,492 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

52% Napa Valley  
48% Sonoma Mountain

#### BLENDING DETAIL

62% Sauvignon Blanc  
33% Sauvignon Musque  
5% Semillon

A Family Wine Estate

