



## TASTING NOTES

Consistently made in the same style with no oak aging and no malolactic fermentation. I like to call this wine “Lance’s wine” because it is truly made in the vineyard. Our Sauvignon Blanc leans toward fruit flavors rather than grassy or herbaceous qualities. It exhibits flavors of lemongrass, grapefruit and peach which are enhanced by the natural acidity and tartness of the varietal.

A wonderful wine!

## EAST SIDE VINEYARDS

Sauvignon Blanc grown in Dry Creek Valley is known for its distinct characteristics and is considered one of the appellation’s hallmark varietals. East Side refers to vineyards planted along Dry Creek. The vines on the eastern side of the valley receive early morning sun and, with evening coastal fog influence during the growing season, these elements combine to retain ripe fruit and crisp flavor.

We continually fine tune our Sauvignon Blanc vineyard, with Vineyard Manager Lance Blakeley’s expertise in knowing the places that are most/least vigorous and tailors his irrigation, leafing and picking regime around what the vineyard tells us. We picked in three distinct sections at different times to allow each section to become fully ripe.

## WINEMAKING

Grapes from each vineyard lot were crushed and gently pressed into temperature-controlled stainless steel tanks. The juice lots were cold-fermented at 55 degrees to retain delicate varietal nuances and the decision to bottle without oak aging was made. The wine style focuses on showcasing the luscious Dry Creek Valley fruit.

## TECHNICAL INFORMATION

Appellation:	Dry Creek Valley, Sonoma County
Composition:	87% Sauvignon Blanc, 13% Chardonnay
Barrel Aging:	None
Alcohol:	13.5%
pH:	3.30
Total Acidity:	0.650g/100ml
Bottled:	March 2004
Production:	4,920 cases