



TASTING NOTES

Brilliant straw in color with citrus, fresh cut hay and lemon verbena notes in the nose. In the mouth, this wine is tart and offers a full mouthfeel. Flavors of melon and grapefruit linger on the palate with just enough acidity to add a refreshing quality. Clean and crisp with a rounded mouthfeel.

EAST SIDE VINEYARDS

Sauvignon Blanc grown in Dry Creek Valley has a reputation for creating a wine with distinct characteristics and is considered one of the appellation's hallmark wines. *East Side* refers to our vineyards planted along Dry Creek. The harvest of 2005 brought in perfectly ripened fruit. The vineyard microclimate combines sun, soil, and fog to retain ripe fruit and crisp flavor. Our open trellising system allows for maximum sun exposure. Add these components to the special care and attention from vineyard manager Lance Blakeley and the resulting wine is a great reflection of terroir.

WINEMAKING

Pedroncelli has been producing Sauvignon Blanc since 1981. The grapes were crushed and gently pressed into temperature-controlled stainless steel tanks. The juice was cold-fermented at 55 degrees to retain delicate varietal nuances. We continue to create this Sauvignon Blanc without oak aging to capture freshness and showcase the luscious Dry Creek Valley fruit.

TECHNICAL NOTES

Appellation: Dry Creek Valley, Sonoma County
Composition: 100% Sauvignon Blanc
Barrel Aging: None
Alcohol: 13.9%
pH: 3.25
Total acidity: .705g/100ml
Bottled: March 2006
Production: 2900 cases