

PATIANNA
Organic Vineyards



2007 Sauvignon Blanc

Vineyard: Patianna Estate, certified Biodynamic®
Appellation: Mendocino County, Hopland
Harvest: Handpicked and Hand Sorted,
August 21st, 22nd, 24th, 30th, and September 1st, 2007
Blend: 100 % Sauvignon Blanc
Fermentation: Cold fermented entirely in stainless steel with selected yeast strains

Winemaking: Gentle handling, no malolactic or barrel fermentation

Alcohol: 13.9%
Total acidity: .70 Grams/ml
pH: 3.20
Bottled: May 2008
Cases produced: 7,513
California retail: \$18.00

Description: Our 2007 Sauvignon Blanc is produced entirely from grapes grown in Patianna Estate Vineyard's gravelly, sandy loam soil. This vintage yielded a ripe, rich wine with aromas of honeydew melon, white peach, citrus and a hint of wild fennel – all characteristic of Patianna's grapes. Luscious, vibrant flavors of grapefruit and pear, accented by subtle mineral qualities in the finish, add to the wine's refreshing charm.

Mike Lee: Winemaker

August 2008