

# PATIANNA<sup>®</sup>

*Organic Vineyards*



## **2009 Sauvignon Blanc**

Vineyard:	Patianna Estate, Certified Organic by CCOF
Appellation:	Mendocino County, Hopland
Harvest:	Hand-picked and hand-sorted August 30 <sup>th</sup> Sept. 3 <sup>rd</sup> and 4 <sup>th</sup>
Varietal:	100% Estate Grown Sauvignon Blanc
Fermentation:	Cold fermented entirely in stainless steel with selected yeast strains
Winemaking:	Gentle handling, no malolactic fermentation or barrel aging
Alcohol:	13.8%
Total Acidity:	0.70 grams/100 ml
pH:	3.13
Bottled:	July & August 2010
Cases Produced:	5,000
California Retail:	\$18.00

Description: Vintage 2009 gave us an evenly ripened Sauvignon Blanc with delicious, balanced flavor. Patianna Vineyards' sandy, gravelly soils along the Russian River in Hopland are the ideal settings for this grape. We produced a mouthwatering, flavorful wine with good acidity, melon and mineral flavors and a long, crisp finish.

Winemaker: Mike Lee

June 2010