



2007 ELODIAN SAUVIGNON BLANC

..TOM AND KERRY EDDY'S BLEND..

HARVEST INFORMATION:

Grapes: 100% Sauvignon Musque
Vintage: 2007
Appellation: 100% Monterey
Average Sugar at Harvest: 23.3 Brix

VINEYARDS:

Ventana Vineyards, Arroyo Seco, Monterey

WINEMAKING INFORMATION:

Fermentation: @ 48-55°F, Stainless Steel
Barrel aged: 15% for 6 months in neutral oak
Harvest Date: 9/26/07

FINISHED WINE:

Bottled: August 2008
Alcohol: 13.9%
Production: 989-12x750ml cases
Total Acid: 0.72 g/100ml
pH: 3.31

WINEMAKER'S NOTES:

The Ventana Vineyard located in Monterey County is ideal for growing Sauvignon Musque, a clone of Sauvignon Blanc renowned for vibrant floral aromas. The cooling winds from the ocean heavily influence this growing region and in 2007 helped to produce fruit with crisp acidity. Just a hint of barrel ageing helps to round out the lean and elegant structure and helps to bring balance to the wine.

TASTING NOTES:

This refreshing wine is fermented cold to preserve the many dynamic flavors and aromas such as grapefruit and gooseberry. The crisp acidity makes it an ideal accompaniment for fresh fish and oysters but its many vibrant flavors make it a wonderful sipper on its own especially on a hot summer day. Aromas of lemongrass and juniper permeate the bouquet with subtle rosemary and thyme that add just a hint of spice. This wine has an intense but delightful citrus zing that is both tangy and bracing on the palate. Enjoy with some great seafood or on its own!