



2006 ELODIAN SAUVIGNON BLANC

..TOM AND KERRY EDDY'S BLEND..

HARVEST INFORMATION:

Grapes: 100% Sauvignon Musque
Vintage: 2006
Appellation: 100% Monterey
Average Sugar at Harvest: 21.5 Brix

VINEYARDS:

Ventana Vineyards, Arroyo Seco, Monterey

WINEMAKING INFORMATION:

Fermentation: @ 48-62F, Stainless Steel
Barrel aged: 25% for 6 months in neutral oak
Barrel fermented: 5%
Harvest Date: 10/3/06

FINISHED WINE:

Bottled: May 2007
Alcohol: 13.2%
Production: 925-12x750ml cases
PH: 3.14

WINEMAKER'S NOTES:

The Ventana Vineyard located in Monterey County is ideal for growing Sauvignon Musque, a clone of Sauvignon Blanc that possesses more floral aromas. The cooling winds from the ocean heavily influence this growing region and in 2006 helped to produce fruit with crisp acidity and wonderful citrus flavors. This refreshing wine is fermented cold to preserve the many dynamic flavors and aromas such as grapefruit and gooseberry. The refreshing acid in this wine makes it an ideal accompaniment for fresh fish and oysters but its many dynamic flavors make it a wonderful sipper on its own especially on a hot summer day.