



2009 CRU SAUVIGNON BLANC

Harvest Date

August 24 - 31, 2009

Cellar Aging

12 months, 65% French Oak, 30% new,
25% Concrete, 10% Stainless Steel

Cooperage

Saury, Ermitage

Bottling Date

August 25, 2010

Alcohol

14.4%

Release Date

Spring 2011

We are delighted to welcome the newest member of our Cru portfolio with the inaugural release of our Cru Sauvignon Blanc. As with our Cru Cabernet, Keith Emerson begins crafting our Cru Sauvignon Blanc in the vineyards. Working throughout the growing season with a final blend in mind that is structured in the Bordeaux Blanc style yet expressing the vitality of Napa Valley sauvignon blancs. Our 2009 Vineyard 29 Cru Sauvignon Blanc is rich enough to complement the most elegant dinner party yet clean and lively enough to enjoy every day.

On the nose, bright Meyer lemon and tangerine rind play off delicate aromas of white nectarine and flinty wet stone minerality. The palate showcases a crème brûlée-like texture accented by subtle notes of allspice and finishes with the lingering essence of toffee. Weighty in texture, this wine still maintains a bright freshness and balanced acidity.

Cases Produced: 311

Retail Price: \$54 ~ 750ml