



29 ESTATE 2007 SAUVIGNON BLANC

Harvest Date

August 27, 2007

Barrel Age

18 months

Cooperage

Saury Immersion, Ermitage

Bottling Date

March 2, 2009

Alcohol

14.8%

Release Date

Fall 2009

Reminiscent of the stunningly complex whites from Pessac Leognan our sauvignon blanc sees no malolactic fermentation and spends 18 months in new French Oak “immersion” barrels (water bent and wet toasted). These immersion barrels allow subtle nuances of oak to develop and integrate seamlessly into the wine.

On the nose, roasted pineapple and honeyed grapefruit flaunt their sweet aromas, along with the warm flesh of white stone fruits and a hint of crème brûlée. On the palate, impeccable acidity brings out the clean, crisp vibrancy of this wine while never losing its power and viscosity.

Made in the style of a classic Bordeaux Blanc, this wine should be served just slightly warmer than cellar temperature – we suggest 59 to 61 degrees to fully express the seductive aromatics. So much more than an aperitif, succulent seafood dishes such as crab salad and roasted lobster are perfect pairings for our Blanc. Our 2007 Blanc will age gracefully over the next 10-20 years.