



29 ESTATE 2008 SAUVIGNON BLANC

Harvest Date

September 1, 2008

Barrel Age

19 months

Cooperage

Saury Immersion, Ermitage

Bottling Date

April 12, 2010

Alcohol

14.8%

Release Date

Fall 2010

Measurements of structure, sophistication, finish length and ageability are typically not used when discussing a sauvignon blanc. However, Vineyard 29's 29 Estate Blanc is far from typical and continues to be one of the most intriguing and serious wines created here. On the nose lovely notes of melon, lilacs and honey give way to palate flavors of fresh lemon meringue and toasty crème brulee. This is a wine full of varietal purity with power and concentration supported by an exceptionally long finish that speaks to its aging potential.

To test this claim, we opened the 2004 Blanc, our first vintage. Age had further developed the flavors. Deeper minerality and more Bordeaux Blanc characteristics shined on the nose with bananas foster and soft stone fruit reminding us of the warm, ripe year that 2004 was. Showing no sign of fatigue we must agree with Robert Parker who says "It is impossible to know how long this full-bodied, richly fruity, precise, elegant wine will last."

Whether you tuck our 29 Estate Blanc away in your cellar for years to come or are tempted to open a bottle soon, we suggest the following techniques to enhance your enjoyment. To optimize the aromatics serving temperature should be between 62 to 65 degrees and can be enhanced by decanting the wine for 30 minutes prior to service. Using a standard Bordeaux glass of 25 to 28 ounce capacity allows for swirling to further enhance the wines aromatics. Pairing our 29 Estate Blanc with food courses should be exciting – be bold! From a cold Peekytoe crab salad with mango and avocado to a green curry with halibut to a veal scaloppini with lemon caper butter sauce, you can be adventurous and daring with this crisp and concentrated sauvignon blanc.

Cases Produced: 179

Retail Price: \$125 ~ 750ml