



29 ESTATE 2006 SAUVIGNON BLANC

Harvest Date

September 18, 2006

Barrel Age

18 months

Cooperage

Saury

Bottling Date

March 4, 2008

Alcohol

14.8%

Release Date

Fall 2008

Our 2006 Blanc conjures thoughts of the stunningly complex yet subtle whites of Pessac Leognan region in Bordeaux. Tenderly harvested fruit from our small, hillside sauvignon blanc vineyard, our Blanc spends 18 months in new French Oak “immersion” barrels (water bent and wet toasted) and undergoes no malolactic fermentation. These immersion barrels allow delicate nuances of oak to develop and integrate seamlessly into the wine providing opulent depth that balances lovely acidity.

An exotic display of tropical fruits spanning from banana and pineapple to fresh guava perfume the nose of this luscious wine and are followed by delicate honeysuckle and fresh lemongrass. On the palate, subtle citrus notes of lime and sweet lemon oil provide freshness while vanilla, spice and crème brulee notes add depth and weight.

Our 2006 Blanc demonstrates lovely poise and precision with an underlying acid structure balancing opulent viscosity. Enjoy now or allow to develop over the next 5 to 7 years.