



2008 EOS ESTATE SAUVIGNON BLANC

PASO ROBLES AVA

Winemaker Comments

This Sauvignon Blanc is made in a ripe style which is in accordance with our Paso Robles climate. Great care is taken in the vineyard to expose clusters to just the right levels of sunlight; we wish to develop the ripe melon and citrus flavors, but still protect the berries from sunburn damage. Gentle pressing, a long, cold fermentation with selected aromatic yeast strains, and early bottling all contribute to the freshness and vibrant fruit character of the wine. 2% Muscat Blanc in the fermentation brings a level of white floral interest.

Wine Notes

Honeysuckle & orange peel aromas. Green fig, sweet melon & ripe citrus fruit character on the palate. Crisp, but balanced and full.

Food Pairing Recommendations

Pair with trout, halibut, or other white-fleshed fish. Melon wrapped with thin strips of Jamon Serrano, Southeast Asian cuisine, Spanish tapas.

Technical Notes

VARIETAL 97.8% Sauvignon Blanc, 2.2% Muscat Blanc
 HARVEST DATE..... September 2008
 HARVEST BRIX 23.4 - 24.9 Brix
 RESIDUAL SUGAR..... Dry (< 2 g/l)
 TITRATABLE ACIDITY 6.7 g/l
 PH 3.33
 FINISHED ALCOHOL..... 14.5%
 BARREL REGIME..... 100% Stainless steel fermented and aged
 VINEYARD LOCATION..... Brothers Ranch (66.4%), Smoot Ranch (17.6%),
 San Juan (13.9%), French Camp (2.2%)



PLEASE ENJOY RESPONSIBLY.