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# NOVELLA

FINE WINES

## 2002 SAUVIGNON BLANC

ESTATE BOTTLED • PASO ROBLES

*Brothers Vineyard 6, Block 4*

### WINEMAKER NOTES

With warm days and cold nights throughout the summer and fall, the 2002 vintage proved ideal for Paso Robles white varietals. Evenly ripened, amber bunches were harvested and gently pressed, yielding low-solid, aromatic juice. We barrel-fermented a small portion to add complexity, and blended that back to the cold-fermented tank portion.

The resulting wine has blossomy aromas of tangerine and lemon, with hints of melon and wintergreen in the background. The palate is medium weight with intense citrus and peach flavors, good acidity and a long, glycerin finish.

***Recommended Food Pairing:*** *Serve chilled with asparagus shrimp salad or crab soufflé in cockle sauce. This wine is best to consume immediately to enjoy the fresh fruitiness, but will age for two years.*

### TECHNICAL NOTES

Varietal Composition:	<i>100% Sauvignon Blanc</i>
Harvest Date:	<i>September 9, 2002</i>
Harvest Brix:	<i>22.9°</i>
Residual Sugar:	<i>.10%</i>
Total Acid:	<i>.55 grams/100ml</i>
pH:	<i>3.31</i>
Fermentation Regime:	<i>7% Barrel fermented in new French oak</i>
Finished Alcohol:	<i>14.2%</i>
Total Production:	<i>1,723 (12/750 ml) cases</i>