



WEIBEL FAMILY 2008 SAUVIGNON BLANC

Mendocino County

HARVEST

An early bud break during a cool spring created some challenges in our H&W Estate Vineyard that were echoed county wide. Furthermore, Mendocino County was blanketed in smoke from wildfires started by dry lightening on the solstice. The grapes produced from the 2008 harvest were therefore carefully handled to produce a refreshing and delightful wine.

TASTING NOTES

Weibel Family's H&W Estate Vineyards are mature; the vines range in age between 20 and 25 years old. They are deep rooted, grafted on the resilient St. George rootstock, and produce beautiful fruit on the rich, benchland soils of Redwood Valley.

Weibel Family 2008 Sauvignon Blanc was fermented and aged in stainless steel to preserve the vibrant fruit character of the varietal. Light bodied, crisp, and refreshing with notable acidity, this Sauvignon Blanc lends itself to a multitude of food pairings. Crystal clear with a pale straw color, this wine has aromas with impressions of lemon grass, fresh herbs, gooseberries, and lime. Flavors of citrus and hints of melon give the wine complexity with an edge of raciness.

Serve our Sauvignon Blanc with oysters on the half shell, fresh goat cheese, delicate fish dishes, and pasta primavera.

Enjoy through 2010.

TECHNICAL DATA

Alc. by Vol:	12.7%
Residual Sugar:	0.05 g/L
pH:	3.25
Total Acidity:	7.01 g/L

