

C A L I 3 5 1



## 2008 CALI 351 Napa Valley Sauvignon Blanc

### Vinification Notes:

The grapes for this wine were grown in an organically farmed vineyard in Napa Valley's Yountville AVA. The fruit was harvested in the early morning and whole-cluster pressed to yield juice low in tannin and high in flavor intensity. The juice was fermented in stainless steel drums and French oak barrels (10% new). There was no malolactic fermentation, and the wine was aged for five months on lees with limited stirring or *batonnage*. The final wine was blended with 18% Semillon from the same vineyard.

### Tasting Notes:

Pale straw in color, this wine offers aromas of grapefruit and citrus blossom. There are hints of lemongrass, gooseberry, and pineapple, followed by lightly toasted oak. The palate reveals crisp acidity balanced with a medium body.

**Harvest Date(s):** August 25<sup>th</sup> and 27<sup>th</sup>, 2008

### Harvest Chemistry

Brix: 23.2

pH: 3.22

TA (g/L): 6.0

### Technical Wine Notes:

Blend: Sauvignon Blanc 82% Semillon 18%

Barrel fermented/New oak: 60%/10% Stainless Steel Drum fermented: 40%

Alc %v/v: 14.2%

pH: 3.24

TA: 5.5 g/L RS: 0.7 g/L

9L Cases Produced: 450