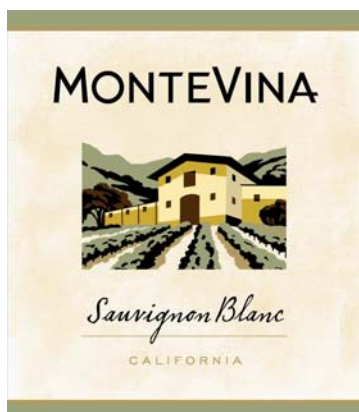


MONTEVINA WINERY

SAUVIGNON BLANC

2006



WINE INFORMATION

Alcohol: 13.4%

T.A.: .65g/100ml

pH: 3.23

Cases Released: 8,000

Release Date: February 2008



VINEYARD & VARIETAL INFORMATION

Sauvignon Blanc has long been celebrated in the Pouilly Fume, Reuilly, and Sancerre regions of France's Loire Valley and is often coupled up with Semillon in Bordeaux. In California, the varietal has evolved with the times. Domestic Sauvignon Blanc in the sixties and seventies was often quite sweet. During the last part of the twentieth century, the grape spent much time masquerading as an affordable alternative to Chardonnay. Vineyards were often overcropped (another victim of "California Sprawl") and didn't ripen properly causing overly vegetative grassy flavors that were smothered with heavy blankets of buttery oak. The New Zealand Sauvignon Blanc invasion freed the grape from chardonnay mimicry. These dry, super clean, super citrusy, super naked wines allowed the actual flavors of Sauvignon Blanc to sing. The phenomenal success of these wines inspired Californians to treat Sauvignon Blanc in the same manner. Montevina 2006 Sauvignon Blanc is sourced from our Los Alamos ranch in Santa Barbara County and the Circle K Ranch in Lodi. Both vineyards enjoy maritime influences: Los Alamos from the Pacific and Circle K from the cool breezes channeled through the Carquinez Strait. The trellising in the vineyard is designed to keep the canopy up and away from the fruit, preventing the berries from being shaded. This sun exposure and the cool summer evenings allow the grapes to ripen beyond grassy and herbaceous and develop bright, refreshing citrus and fig flavors and aromas.



WINEMAKING

The philosophy behind Montevina 2006 Sauvignon Blanc is minimalism. Half of the grapes crushed are sent immediately to press and half are left overnight in fermentors before being pressed. This added skin contact allows for more extraction, and keeping the fermentation at 55 degrees helps retain tropical fermentation aromas. The Montevina 2006 Sauvignon Blanc has seen no oak. Barrel fermenting or oak aging would smother the freshness we wish to showcase. We do not stir the lees nor put the wine through malolactic fermentation. Minimal handling ensures a fresh, clean canvas to showcase bright flavors and aromas.



TASTING NOTES

The time is now for California Sauvignon Blanc. A soft lemon color suggests the brightness and freshness of the fruit as well as a racy acidity. Aromas of fresh-cut grass and citrus zest invite further exploration. Clean and bright, the flavors of ripe fig and melon cool the tongue. Pair Montevina Sauvignon Blanc with buttery foods, as the acidity cuts nicely through the richness. The clean crisp brightness of the wine also makes a nice accompaniment to spicy cuisine.

