

GROVE STREET WINERY

A Generation of Sonoma County Winemaking Tradition



2008 Sauvignon Blanc Sonoma County

The fruit for our 2008 Sonoma County Sauvignon Blanc was harvested from smaller vineyards in both the Russian River and Sonoma Valley growing areas. The diversity of the sites and the distinctions of the two growing regions provided the perfect complementing fruit for this vintage. The cooler climate Russian River Clone 1 fruit provides the bright citrus character and acidity while the warmer Sonoma Valley provides the richness and complexity added by riper levels of both Sauvignon Blanc and Semillon. The slow even growing season of 2008 allowed us to harvest the various lots between September 17th and September 29th. After being picked in cold state in the early morning hours, the fruit was gently pressed then transferred to stainless steel tank where fermentation was initiated. Fermenting and aging in stainless maintains the varietal freshness and bright acidity of this wine while allowing the delicate nature of Sauvignon Blanc to shine through.

Source of Grapes: Smaller vineyards growing Sauvignon Blanc Clone 1 from the Russian River Valley and Sauvignon Blanc Clone 1 and Semillon from Sonoma Valley. The combination of these two diverse growing regions has provided the perfect complementing fruit for this outstanding example of this classic Bordeaux white varietal. Vineyards range in size from 4 to 10 acres.

Grape Varieties: 60% Sauvignon Blanc from the Russian River Valley combined with 32% Sauvignon Blanc blended with 8% Semillon from Sonoma Valley. The cooler climate Russian River provided the complexity and acidity while the warmer Sonoma Valley fruit add depth of fruit and palate weight.

Type of Soil: Sonoma Valley AVA: Combination of alluvial sedimentary with coarse sand and minimal loam and organic materials. Russian River AVA: Alluvial composite mixture from sedimentary deposits of geological action of the Russian River consisting primarily of sandy loam and clay.

Harvest: Harvested at an average of 24.5 degree brix between September 17th and September 29th.

Wine making technique: Fermented and aged in stainless steel. Lots from the various vineyards were fermented separately and then blended to style upon completion of fermentation. Final blend of 92% Sauvignon Blanc and 8% Semillon. A light filtering was done prior to bottling of 2,400 cases.

Tasting Notes: Aromas of bright kiwi, lemon and jasmine leap from your glass. Flavors of citrus and a touch of grapefruit are nicely balanced against richer pear and ripe apple. The finish is bright and crisp and leaves your palate refreshed. Serve with cold salads, sea food (especially oysters!) and spicy Asian cuisine.

Avg. Brix at Harvest: 24.5

Alcohol: 13.9%

pH: 3.25

Bottling Date: 3/20/09