



2007 Cedar Lane Vineyard
Arroyo Seco, Monterey CO
Sauvignon Blanc

Grown in the cool Arroyo Seco area of Monterey County. This Sauvignon Blanc is made from the Musque Clone which gives it the intense distinct aromatics of citrus flowers and gooseberry. The wine is abundant with flavors of grapefruit, kiwi and guava. We fermented this wine in small stainless steel barrels and inhibited malolactic fermentation. It has a steely, bracing acidity that makes it a perfect match for lighter seafood like oysters, scallops and red snapper.

Alcohol 12%
\$25 per bottle
212 cases produced

Harvest Information

Hand picked early morning of September 12, 2007
22.7 Brix – 3.35 pH - .59 g/mL TA

Winemaking Information

Grape clusters were hand-sorted to remove inferior or damaged grapes.
The grapes were pressed whole cluster to tank, SO₂ added and cold settled overnight.
The juice was transferred to barrel the next day and fermented employing cultured yeast.
Cooperage is 100% stainless steel.
Malo-lactic fermentation was arrested.
The wine was heat stabilized, racked off of the lees prior to bottling and cold stabilized.
Bottled with sterile filtering on February 18, 2008.

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