



**2010 MAGNOLIA LANE SAUVIGNON BLANC
SONOMA COUNTY**

*A delightful nose of mango, guava, and grapefruit.
Flavors of peach and tangerine make the mouth water!*

VINEYARDS

Appellation: Sonoma County
Clones: 1, 7, 22, 376, 530, and Musque
Vine Age: 4 to 25 years
Yield: 5.4 tons per acre

HARVEST

Date: September 17 thru October 11, 2010
Harvest Brix: 23.0°

AROMA AND FLAVOR PROFILE

A crisply styled wine with a delightful nose of mango, guava and grapefruit. Flavors of peach and tangerine make the mouth water!

WINEMAKING

- 100% tank fermented Sauvignon Blanc aged sur lies allows bright citrus and notes of flint from the tank, yet the palate weight to please.
- Aged in stainless steel for four months.
- Bottled April 2011

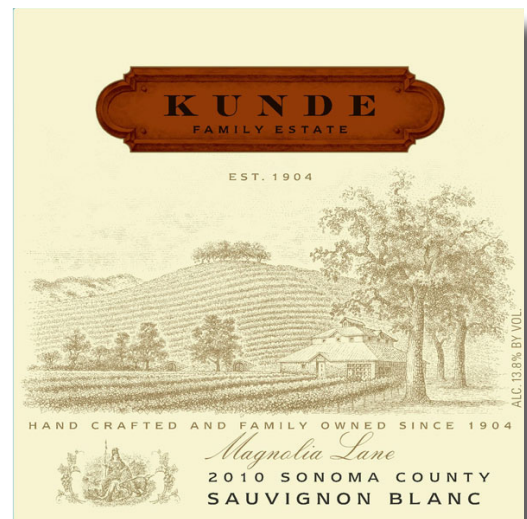
FOOD PAIRING

Oysters on the half shell are always the perfect choice

WINEMAKER'S COMMENTS

“Our Magnolia Lane Sauvignon Blanc has the flavor and palate impact to show nicely with a picnic or summer meal out on the patio. The delicious aromatics and crisp peach and tangerine components round out the full flavor profile. Its crisp style makes it a great match for seafood fare and light summer salads.”

ZACHARY LONG, WINEMAKER



RELEASE DATE April 2011
 RESIDUAL SUGAR 0.36
 TOTAL ACID 0.66
 ALC 13.8%
 PH 3.20

