

WESTERLY VINEYARDS

2008 SAUVIGNON BLANC

Tasting Notes

Pulling the cork on this wine immediately releases classic Sauvignon Blanc aromas into the room. The pale straw color belies the intensity and concentration of this perpetually successful grape variety from the Happy Canyon appellation.

The first scents out of the glass are of ripe honeydew melon. Complimentary and varietally correct notes of fresh hay follow and bringing up the rear are the classic aromas of grapefruit rind.

The wine's bright and fresh first impression is immediately soothed with waves of creamy viscosity. A departure of from 2007, the acidity of the grapes arrived a bit lower, providing this lush version of Sauvignon blanc. As in the nose the flavors are dominated by sweet honeydew melon with dashes of preserved lemon and savory sweet herbs. The combination of freshness and creaminess create a very enjoyable lengthy finish.

Winemaking and Aging

Grapes were whole cluster pressed and the juice allowed to cold settle for approximately 36 hours. Then 65% of the juice was fermented in neutral oak barrels and the balance in stainless steel tanks. The stainless steel fermented portion was then transferred to neutral barrels at the end of the sugar fermentation. The malo-lactic fermentation was prevented allowing the purest expression of the grapes. All of the wine was aged sur lie sans batonage for six months and bottled in April 2009.

Varietal Composition

100% Sauvignon Blanc

Vineyard Sourcing

McGinley Vineyard and Star Lane Vineyard, both in the Happy Canyon appellation

Bottle Analysis

Alcohol on the label: 14.2 (actual is 14.5)

PH = 3.51

TA 5.8 g/l

Cases Bottled

1,650