



2001
Sauvignon Blanc
Roumiguere Vineyard
Lake County

Our 2001 Sauvignon Blanc is the third vintage we have produced from the Roumiguere Family's Lake Ranch Vineyard . This Lake County vineyard produces fruit that exhibits classic Sauvignon Blanc varietal characteristics. Our winemaking techniques accentuate the unique qualities of this vineyard. The hand picked, hand sorted grapes are cold soaked, gently pressed and cold fermented in stainless steel. This wine was made with no influence of oak, mololactic fermentation or residual sugar. Aromas and flavors of fresh white grapefruit, mandarin orange and green apple run deep through the nose and palate, leading to a refreshingly crisp finish.

Harvest Date.....September 25th, 2000
Brix at Harvest.....22.0
Cold-soak.....18 hours
Fermentation Time....48 days
Fermentation Temp...48 degrees F
Alcohol.....13.3% By Volume
pH.....3.48
Titratable Acidity.....640 grams per 100 ml
Bottling Date.....April 10th, 2002
Production.....1260 cases