

Field Stone

2008

Sauvignon Blanc

Alexander Valley
Redwood Ranch Vineyard

The Story Behind Our Sauvignon Blanc

As you may expect from its cluster label, this wine is styled in the Field Stone manner *where emphasis is placed on a bright, full, fruit-forward expression*. Our neighboring Redwood Ranch Vineyard source is ideally located in cooler benchland soil along the Russian River. It is a newly planted vineyard that has come into its full thirteenth-year of maturity, bearing fruit that consistently gives us a wine in the appealing "New World" style.

The Wine

Proud of our reputation as "a consistent producer of one of California's better Sauvignon Blancs" (Robert Parker), we release our outstanding 2008 vintage wine to you with great expectations. Hand-harvested in the cool of early morning, 80% of the grapes were cold fermented in stainless steel in order to capture their delightfully crisp and complex fruit character. About 20% were barrel fermented and aged in seasoned French oak to enhance the wine's supple mouth feel. Fermentation was finished without malolactic fermentation to further accentuate the wine's fresh-fruit character. **With food, Sauvignon Blanc is one of the most versatile of all white wines.** Ours is especially delicious when served slightly chilled with brightly flavored Mediterranean, Caribbean, and Southwestern-Hispanic foods. Unlike other white wines, our Sauvignon Blanc finds some of its best complementary matches with corn and corn-based foods (polenta, tortillas, and tamales) and with herbal fare (basil, garlic, and cilantro). Of course, it also serves as **an excellent aperitif**, and, either chilled or, at cool room temperature, it is **a superb accompaniment to poached or grilled seafood, chicken, pastas, salads and many vegetarian dishes.**

Harvest & Cellar Notes

Harvest Dates: September 3 & 6, 2008
Average Sugar at Harvest: 24.5 Brix
Fermentation: 80% Stainless Steel, 20% Seasoned French Oak
Malolactic Fermentation: None
Average Acid at Bottling: 6.17 gm/liter
Average pH at Bottling 3.30
Residual Sugar at Bottling: Dry (.28 gm/liter)
Alcohol: 13.5% by volume
Cases Produced: 1,025

