



2009 Twenty Rows Sauvignon Blanc

Grapes Harvested in September
Average Sugar at Harvest: 23.5%

500 Cases Produced
Released May 1, 2010

Blend: 100% Sauvignon Blanc

Appellation: Napa, Pope Valley.

Fermentation: Temperature controlled stainless steel

Winemaker Brian Nuss's Tasting Notes: Succulent melon, ripe pear and fresh lemon grass mingle together in this medium-bodied Sauvignon Blanc. Fresh lime peel complements the subtle mineral quality while added layers of tangerine and honeysuckle round out this crisp, aromatic wine.

Comments: This is the first vintage of Twenty Rows Sauvignon Blanc. Next year we will make more so we don't run out the same week we release the wine. Cheers.