



2006 Sauvignon Blanc Vineyard Label

Vineyard:

The grape source is the Red Cedar vineyard in Paso Robles. To create this wine, we utilized two distinct clones of Sauvignon Blanc which have proven to provide superior quality of fruit. The Musque and Entav clones

thrive in the shale and fine sandy loam soils which can be found in the vineyard.

Winemaking and Cellar Practices:

The grapes were hand picked, sorted and pressed in the early morning to preserve their freshness. Following the immediate pressing, the juice was fermented cool 55-60F and completed to dryness after several weeks. After settling, 100% of the new wine was transferred to stainless steel tanks. The final blend of our Sauvignon Blanc was enhanced with the addition of 35% Musque clone.

Characteristics:

Our Sauvignon Blanc exhibits a bouquet of orange blossom, pineapple and lemon grass, peach and hints of guava and a touch of minerality while being enhanced with the slightly floral notes influenced by the addition of the Musque clone.

Harvested:	August 23 - September 6, 2006
Harvest Sugars:	23.5- 24.5 Brix
ph:	3.21
Total Acidity:	0.69g/100ml
Alcohol:	14.3%
Oak Age:	100% stainless steel
Cases Produced:	1601
Bottled:	January 8, 2007

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