



CLAYHOUSE 2007 VINEYARD SAUVIGNON BLANC

VINEYARD:

The grapes for our 2007 Sauvignon Blanc came from Block 12 of our Red Cedar Vineyard outside Paso Robles. We blended two distinct clones of Sauvignon Blanc to make this wine: the Musque and Entav clones thrive in the shale and sandstone-derived soils in Block 12, and provide us with superior quality fruit every year.

WINEMAKING AND CELLAR PRACTICES:

We hand picked the grapes, then sorted and pressed them in the early morning hours to preserve their fresh fruitiness. The whole clusters of grapes were allowed a short period of skin contact in the press to extract additional character from the skins. The pressed juice was fermented cool (52-58F), and completed fermentation after several weeks. After the new wine settled, 100% was transferred to stainless steel tanks. The final blend of 2007 Sauvignon Blanc includes 31% of the Musque clone, which adds a distinctive fruit character.

CHARACTERISTICS:

Made in a refreshing aperitif style, Clayhouse Sauvignon Blanc exhibits a bouquet of orange blossom, pineapple, lemon grass, peach and hints of guava. There's a touch of minerality that enhances the slightly floral notes contributed by the Musque clone. The blend includes 7% floral-enhancing Chenin Blanc to boost floral character, and 2% Roussanne to provide body and spice.

HARVESTED:	AUGUST 15 - OCTOBER 4, 2007
HARVEST SUGARS:	22.1-23.7 BRIX
PH:	3.32
TOTAL ACIDITY:	0.70G/100ML
ALCOHOL:	14.0%
OAK AGE:	98% STAINLESS STEEL; 2% BARREL FERMENATED
CASES PRODUCED:	3,600
BOTTLED:	MARCH 12-14, 2008



Clayhouse

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