



**green truck**  
MADE WITH ORGANIC GRAPES

## 2008 sauvignon blanc lake county

### Winemaker's Comments

"Racy citrus fruit aromas are followed by crisp flavors of bright lemon and grapefruit zest, deliciously balanced with concentrated flavors."

*John Allbaugh, Winemaker*

### Organic Vineyards

Our Sauvignon Blanc grapes are organically grown and farmed on Mendocino and Lake County vineyards by the Bartolucci Family and others devoted to organic farming. Organic farming requires a commitment to a method of farming that eliminates the use of chemical fertilizers and toxic insecticides in favor of natural practices that protect the health of farm workers, create a thriving wildlife habitat, and result in clean run-off and healthier soils. Even better, these practices result in delicious wine. Only grapes certified by the California Certified Organic Farmers can display this most recognized and trusted seal in the organic marketplace.

### Vintage

The 2008 growing season was dramatic with lower than normal rainfall during the winter, an April frost right after bud-break, followed by a heat spell and an extremely dry spring. The summer and fall months were ideal with mild conditions and no precipitation. Mother Nature finished the season producing lighter yields, smaller berry size, and tight clusters resulting in high flavor concentration and excellent quality fruit.

### Fermentation & Aging

The grapes were selectively picked, crushed and delivered directly to the tank press. The juice was gently extracted from the grapes to maximize the fresh fruit and then was then racked to a fermenting tank. Fermentation took place at 55 degrees to further accentuate the bright fruit character of the wine.

### Technical Data

Blend:	100% Sauvignon Blanc
Alcohol:	13.5%
Acidity:	0.56 g/L
pH:	3.40
Released	June 2009
Production:	11,000
UPC:	098652900106
SRP:	\$13.99



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