



white truck®

2009 california sauvignon blanc

Winemaker's Comments

"Racy aromas of grapefruit zest, lemon verbena, and gooseberry are followed by full-bodied flavors of bright lemon and tropical fruit with a deliciously long finish."

John Allbaugh, Winemaker

Vineyards

This bright Sauvignon Blanc comes from vineyards throughout California. Most of the grapes come from California's Northern Interior where the soil is very deep and well drained which allow the fruit to retain acid.

Vintage

The 2009 growing season was fairly consistent with early rain and hot temperatures late in the year. This growing climate allowed the fruit to ripen slowly and have above average quality. The end result was fruit with intense flavors and a harvest that could only be described as optimal.

Fermentation & Aging

The grapes were selectively picked and delivered to our crush bed and then went directly to the tank press. The juice was gently extracted from the grapes to maximize the fresh fruit and avoid harshness. The juice settled for 48 hours. Then the low solid juice was racked to a fermenting tank where a pure strain of wine yeast was added. Fermentation took place at 55 degrees to accentuate the bright fruit character of the wine. This wine saw no oak or malolactic fermentation to retain the fresh fruit character.

Technical Data

Blend:	100% Sauvignon Blanc
Alcohol:	13.8%
Acidity:	0.56 g/L
pH:	3.42
Released	May 2010
Production:	8,000
UPC:	098652900014
SRP:	\$11.99



Cruise into great taste!