

P. O. Box 1374  
4791 Dry Creek Road  
Bldg. 7, Healdsburg, CA 95448



tel 707 431 7568  
fax 707 431 1112  
www.petersonwinery.com

## 2008 SAUVIGNON BLANC

TIMBER CREST FARMS

DRY CREEK VALLEY

### Fred's (Peterson) Vintaged Views Notes:

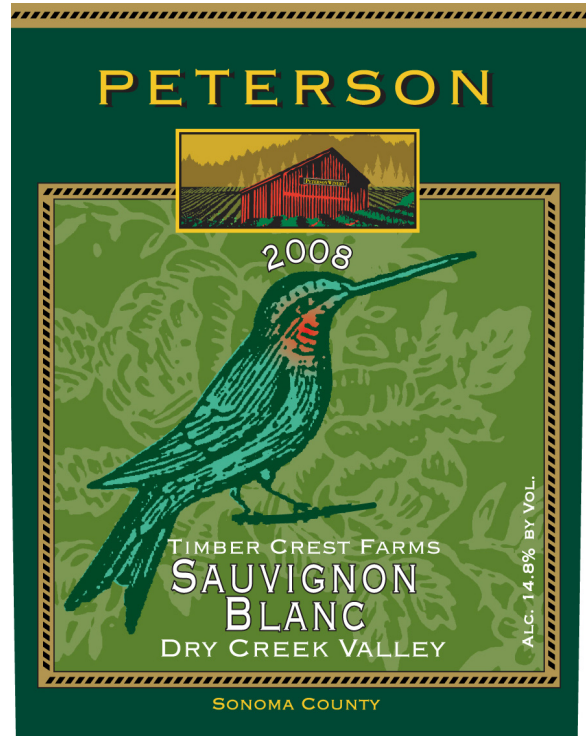
Among the benefits of moving to our former packing shed winery here at Timber Crest Farms is producing a Dry Creek Valley Sauvignon Blanc. Timber Crest Farms owners Ronald and Ruth Waltenspiel grow a small block of Sauvignon Blanc in their vineyard across the road from our winery. Fermentation started cold and slow in stainless steel tanks. After two weeks, the wine was put into French oak – 80% 2-4 year old and 20% new – and finished fermenting in another eight days. The wine remained in barrel for seven weeks, with stirring of the lees once a week for the first five weeks, after which it was racked off the lees into tank for further settling and clarification.

### Tasting Notes:

Luscious aromas of lemony tropical fruit fill the glass. The refreshingly crisp yet creamy texture envelops layers of flavors – lemon-lime, pear, green apple and tropical fruit notes with hints of pineapple. Perfect paired with a niçoise salad, a hot afternoon by the pool, or an outrageous crab feed with plenty of melted butter and hot sourdough bread, this is one wine you'll always want to keep on ice.

### Vineyard:

Our Timber Crest Farms Sauvignon Blanc is from a vineyard planted in 2001 on the valley floor by 4th generation Dry Creek Valley farmer Randy Peters. Adjacent to our winery, the vineyard rows run east to west, with cane pruning, so limited leaf pulling is necessary during the growing season. The soil is a yellow sandy loam, with the vines planted on rootstock 101-14. These factors all contribute to the classic Dry Creek Valley Sauvignon Blanc characteristics found in the wine.



### Technical Data:

Composition: 100% Sauvignon Blanc,  
Timber Crest Farms Vineyard  
Appellation: Dry Creek Valley, Sonoma County  
Harvest Date: September 2 & 3, 2008  
Alcohol: 14.8%  
pH: 3.34  
TA: 0.70g/100ml  
Barrel Aging: 8 weeks  
Type of Oak: 80% 2-4 year old & 20% new French  
oak barrels  
Bottling Date: February 3, 2009  
Production: 475 cases 750ml / 50 cases 375ml  
Release Date: April 2009