



Jamie's (Peterson) Vintaged Views Notes

After natural settling off the gross juice lees without fining, fermentation of the Sauvignon Blanc started cold and slow in stainless steel tanks. Just over halfway through fermentation, at about two weeks, the wine was put into French oak barrels—90% 4-6 year-old and 10% new—and finished fermenting in another ten days.

The wine remained in barrel for twelve weeks, with stirring of the lees once every 10 days for the first six weeks, after which it was racked off the lees into tank for further settling and clarification.

The wine underwent full malo-lactic fermentation in barrel, giving it more complex flavors and a fuller mouthfeel to complement the lean acidity. The malo-lactic fermentation also gave us the luxury of bottling completely unfiltered and without other extreme clarification or stabilizing measures, preserving more of the delicate subtleties found in this wine.

Tasting Notes

The fresh vibrant aromas and flavors reveal tropical fruit and Meyer lemons with a hint of smoky oak and orange peel. Fresh-picked strawberry and honeydew melon join the flavors mid-palate and linger into the finish. The full, creamy mouthfeel rounds out the flavors and balances the crisp, refreshing acidity.

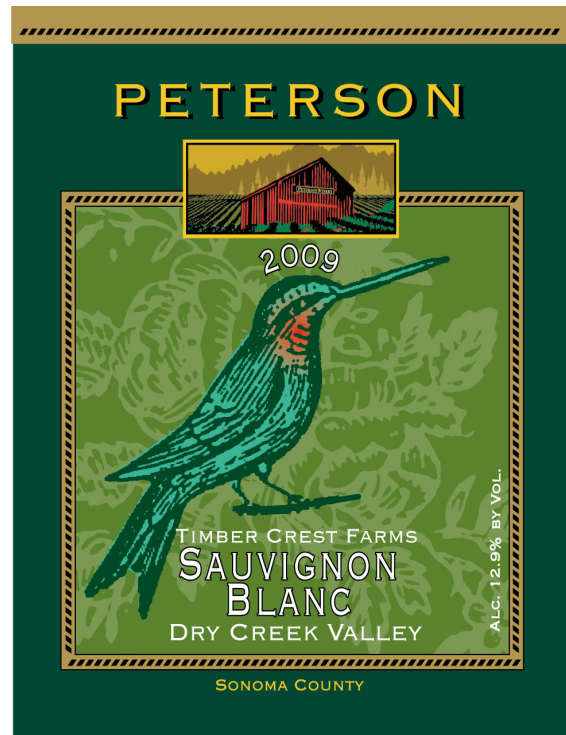
Wonderful to sip solo, but it also pairs well with warm weather favorites—seared scallops, Caesar salad, pasta primavera and so much more.

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.

2009 SAUVIGNON BLANC

TIMBER CREST FARMS, DRY CREEK VALLEY



Technical Data

Composition: 96% Sauvignon Blanc,
Timber Crest Farms Vineyard
4% Muscat Blanc,
Lipton Daniel Vineyard
Appellation: Dry Creek Valley, Sonoma County, CA
Harvest Date: September 8,11 & 15, 2009
Alcohol: 12.9%
pH: 3.21
TA: 0.71g/100ml
Barrel Aging: 3 months
Type of Oak: 10% new French oak barrels &
90% 4-6 year old French oak
Bottling Date: March 12, 2010 (unfiltered)
Production: 420 cases 750ml / 24 cases 375ml
Release Date: May 2010