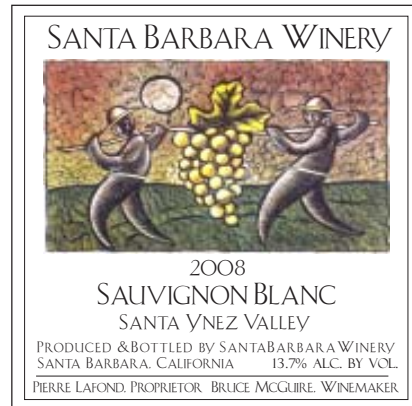


# SANTA BARBARA WINERY

## 2008 SAUVIGNON BLANC

Prior to harvest, winemaker Bruce McGuire is on the road scouting out and securing great lots of Sauvignon Blanc from the eastern side of the Santa Ynez Valley. Taking advantage of a more traditional climate for this grape than our cool climate Lafond Vineyard, Bruce is also mindful of the importance of carrying on the style he developed over the years from the Musque clone of Sauvignon Blanc previously grown at our vineyard. McGinley and Grassini Vineyards are located in Santa Barbara's newest appellation, Happy Canyon of Santa Barbara, a warmer area known for producing exceptional Bordeaux varietals.



The 2008 vintage also contains 8% Riesling from Fess Parker's Camp 4 Vineyard, which adds a tropical fruit accent. Roughly 40% of the fruit comes from vines in excess of 36 years old, lending depth and concentration. Bruce barrel fermented 20% of the juice in puncheons to give texture to the lean character of this wine without compromising the racy acids naturally found in Sauvignon Blanc.

Our Sauvignon Blanc is a perfect wine to pair with light or spicy foods found in Pacific Rim cuisine, a favorite with the Thai cuisine we find at Zen Yai restaurant located near the winery on State Street. This wine is also a great match for many seafood preparations and salads.

### HARVEST

Dates: Sept. 7, 25, 27, 29,  
Oct. 4 2008

Vineyard: 29% Rancho la Vigna  
20% McGinley Vineyard  
16% La Presa Vineyard  
14% Ventana (Monterey)  
9% Grassini Vineyard  
8% Camp 4 Vnyd  
(Riesling)

### WINE

Barrels: 20% Barrel fermentation

Blend: 92% Sauvignon Blanc  
8% Riesling

Total Acid: .67

pH: 3.36

Alcohol: 13.7%

Bottling Date: April 1-2, 2009

Sugar: 23.2<sup>o</sup>- 24.9<sup>o</sup> Brix

Production: 2152 cases

