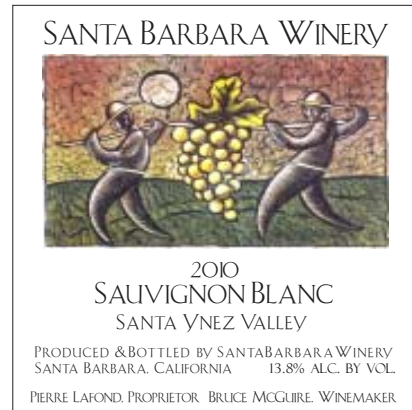


# SANTA BARBARA WINERY

## 2010 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 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 Vineyard is located in Santa Barbara's newest appellation, Happy Canyon of Santa Barbara, a warmer area known for producing exceptional Bordeaux varietals.



Bruce barrel fermented 22% of the juice in neutral oak puncheons to give texture to the lean character of this wine without compromising the racy acids naturally found in Sauvignon Blanc. This results in richness and a silky mouthfeel while maintaining true varietal expression.

Our Sauvignon Blanc is a perfect wine to pair with light or spicy foods found in Pacific Rim cuisine, and is a favorite with the Thai cuisine we find at Meun Fan restaurant located on the Mesa in Santa Barbara. This fresh-tasting wine is also a great match for many seafood preparations and salads.

### HARVEST

### WINE

Dates:	September 17-30	Barrels:	22% Barrel fermentation
Vineyards:	36% Great Oak Vineyard 26% La Presa Vineyard 24% McGinley Vineyard 14% Refugio Ranch	Blend:	100% Sauvignon Blanc (roughly 30% Musque clone)
Sugar:	23.4 <sup>o</sup> - 24.4 <sup>o</sup> Brix	Total Acid:	.72
		pH:	3.21
		Alcohol:	13.8%
Production:	1,921 cases	Bottling Date:	May 5 & 6, 2011
			\$15 / bottle

