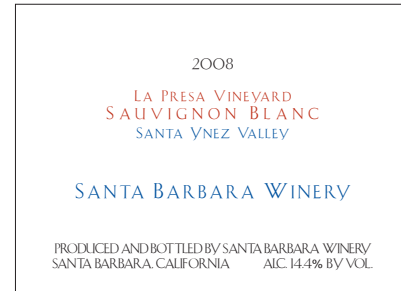


# SANTA BARBARA WINERY

## 2008 SAUVIGNON BLANC IN STEEL

Our second Stainless Steel Sauvignon Blanc is sourced entirely from La Presa Vineyard on the warm edges of the Santa Ynez River between Solvang and Santa Ynez. Winemaker Bruce McGuire chose a small lot to ferment and age entirely in Stainless Steel, thus creating a wine showing exactly the bright fruit expression produced in the vineyard without the spice and rich nuances imparted by oak barrels.



Bruce's success with this technique, which he last produced from our Lafond Vineyard in 2006, is immediately evident in the lively varietal aromas of yellow tropical fruits, Meyer lemons and citrus blossoms. Firm acidity tightens up the wine in the back of the mouth carrying on succulent notes of citrus and spice. This is an ideal wine to pair with seafood made with a Pacific Rim mentality, from sushi to spicy Thai or Vietnamese to ceviche and grilled seabass. It will also complement higher-acid dishes including light summer salads and vinaigrette dressings. This highest quality small lot is hand crafted from a self rooted 35 year old block of Sauvignon Blanc in the vineyard.

### HARVEST

Date: September 29, 2008

Vineyards: 100% La Presa Vineyard

Appellation: Santa Ynez Valley

Sugar: 24.1<sup>o</sup> Brix

Production: 194 cases

Sugg. Retail Price: \$19.00

### WINE

Cooperage: Stainless Steel

Total Acid: .64

pH: 3.28

Alcohol: 14.4%

Sugar at Bottling: Dry

