

STONEHEDGE WINERY

2010 California Sauvignon Blanc

The Vineyards and Winemaking:

The grapes used in this wine were grown in the cooler grape growing areas of California. Morning fog followed by sunny days allow for intense flavor development.

The grapes are pressed without crushing, fermented in stainless steel at 50 F. After fermentation, the wine was filtered and bottled without delay.

Growing season:

The 2010 vintage started with a wet spring and unusually cool weather through most of the summer. Then there was a huge heat spike the last 3 days of August, which caused sunburn or even raisining in vineyards that had exposed the fruit for color, or were north south oriented vertical shoot positioned. Most vineyards survived this situation without damage, but due to the cool year harvest was delayed 2 to 3 weeks, with later varieties getting some rain. Overall the quality was very good, higher than normal acids, and a slightly lower crop than normal.

Tasting notes:

The 2010 Stonehedge California Sauvignon Blanc delivers a delightful melody of pear-melon, with flashes of pineapple fig in a lasting yet crisp and clean finish. It is produced 100% from Sauvignon Blanc grown in coastal areas of California. The grapes were carefully selected and picked at optimal ripeness for a perfect balance, this Sauvignon Blanc will be excellent in warm weather. Its well balanced acidity makes this a great food wine, while its aromatic bouquet makes it enjoyable as an aperitif. Enjoy!



Harvest Dates: September 10, 2010

Alcohol 14.2%

pH: 3.32

Titrateable
Acidity: 0.73

Fermentation: Stainless Steel

Blend: 100% Sauvignon
Blanc

Appellation: California