



2010 SAUVIGNON BLANC

California Grapevine – “88 Points – Highly Recommended”

June – July, 2011

Light yellow; attractive, earthy, herbal, citrus and melon aroma with hints of pineapple and lemon grass; medium to medium-full body; forward, zesty, slightly tropical, citrus and melon flavors with a crisp finish; lingering aftertaste.

2009 SAUVIGNON BLANC

Wine Enthusiast Magazine – “90 Points – Editors’ Choice”

October 2010

Dry, dry, dry is the name of the game with this Sauvignon Blanc. It’s rich with Meyer lemon, kaffir lime and pineapple flavors, with intense, zesty acidity for clean balance, and the finish is spicy and stimulating. A beautiful cocktail wine to get a fancy dinner started.

California Grapevine – “90 Points – Very Highly Recommended”

June – July 2010

Light to medium yellow color; attractive, moderately intense, floral, herbal grassy aroma with notes of ripe honeydew melon and gooseberry; medium-full body; herbal, grassy, citrus and honeydew melon flavors with tropical notes and a pleasing mouthfeel; lingering aftertaste.

2008 SAUVIGNON BLANC

Wine Enthusiast – “90 Points – Editors’ Choice”

December 2009

Just beautiful. Captures the essence of a fine Sauvignon Blanc, with bone dry, tart citrus, gooseberry and vanilla flavors that are pure and clean. Unoaked and lovely, this is a terrific restaurant by-the-glass wine.

Restaurant Wine – “Four+ Stars”

Issues 131 & 132

First Release. Excellent Sauvignon, in a full, fruity style. It is supple in texture, fairly rich in flavor and long on the finish, tasting of pink grapefruit, pineapple, lemongrass, and baked bread. Unwooded.

California Grapevine – “90 Points – Very Highly Recommended”

August-September 2009

Light yellow; attractive, elegant, citrus and melon aroma; medium-full body; slightly fleshy, crisp, herbal, lemony. Moderately grassy varietal flavors; well balanced; lingering aftertaste. Developed with airing.

The Wine News – “90 Points – Best Value”

June/July/August 2009

Pale gold hue. Fresh-cut grass aromas with wisps of lemon peel and grapefruit. Well balanced, delicate and refreshing, offering flavors of lemon zest, cucumber and mineral. Dry, crisp finish with a lingering, telltale gooseberry impression.

Wine Spectator – “89 Points”

August 31, 2009

Vibrant and juicy, with focused citrus notes of Meyer lemon, lime peel and grapefruit. A pleasant herbal grassiness provides an added dimension of freshness, with a mouthwatering finish. Drink now.
