



# Wine & Spirits

October 2010



## 91 points BEST BUY

### 2009 SONOMA COAST SAUVIGNON BLANC

*Laguna Vista Vineyards Sur Lees Selection*

“This Sauvignon has the fatness of gooseberries and litchi nuts. It’s firm edge of lemon grass will accent gingery cantonese dishes, like steamed flounder.”

*The October issue of Wine & Spirits Magazine features 501 new releases from California, Oregon, Washington, and New York. Out of the 501, only 64 were rated EXCEPTIONAL (90 plus) and the SCV 2009 Sauvignon Blanc was the HIGHEST RATED white wine!*

<b>Vineyard Source</b>	Laguna Vista Vineyards
<b>Varietal &amp; Clones</b>	Sauvignon Blanc, Clone 1 (62%) & Sauvignon Musque (38%)
<b>Harvest Dates</b>	October 12th through the 18th
<b>Barrel Regimen</b>	50% Barrel Fermented in re-toasted French Oak, 6 months sur lees;
<b>Yeast</b>	Assmanhausen
<b>Alcohol</b>	14.0
<b>Total Acidity</b>	.72 g/100ml
<b>pH</b>	3.2
<b>Cases Produced</b>	1,143
<b>Bottling Date</b>	April 14, 2010
<b>Release Date</b>	Summer 2010

#### TASTING NOTES

After 6 months in barrel, the lots were blended and bottled in mid April 2010. The combination of the two distinct clones being fermented in re-toasted oak delivers a very complex flavor profile. The Clone 1 provides the traditional profile of citrus and lends to the high acidity. The Sauvignon Musque provides depth and shows in the range of pear, fig, and pineapple while adding a rich tropical profile. The sur lees treatment is very evident and felt on the palate as a creamy trait. The lot done in stainless adds freshness and varietal accuracy and the all important high levels of bright acidity. This wine will make an ideal aperitif wine and a delicious companion to food including fresh or grilled fish and seafood, particularly oysters, crab, and lobster along with grilled or broiled chicken dishes and a wide range of cheeses. The wine has come together nicely in bottle over the first 30 days, however, it will develop much further in the next six months as the fruit profile marries with the distinctive characteristics of both the terroir and the diverse winemaking techniques. Our inspiration for this wine comes from the unique opportunity to marry old and new world winemaking practices resulting in a truly distinctive wine. Cheers! —Anthony Austin, Winemaker, May 14, 2010

#### CRITICS REVIEWS PREVIOUS VINTAGES:

“A very interesting and complex Sauvignon Blanc that shows a Sancerre-like flinty minerality along with a broad array of figs, melons, citrus and tropical fruits. There’s a smoky, honeyed edge that makes for true richness.”  
90 Points, *Wine Enthusiast*, 2007 Vintage

“Mineral laden tropical fruit and floral aromas describe the nose of this rich, California style Sauvignon Blanc that is 50% barrel fermented and spends 6 months sur lees. It is fleshy on the palate with abundant rich melon fruit and a long, very flavorful and almost unctuous finish. Anthony Austin has hit a home run with this one!”  
90 Points, *International Wine Review*, 2007 Vintage

“Our top 3 wines all received some barrel aging. The 2006 Grgich Hills was lively with plenty of fruit but also had the richness and depth that can only come from barrel aging. The 2006 Cakebread and 2006 Sonoma Coast Vineyards, also showed evidence of barrel aging in their depth and texture. The SCV was crisp and elegant with vibrant citrus and mineral flavors.” *New York Times*, 2006 Vintage