

WATERBROOK

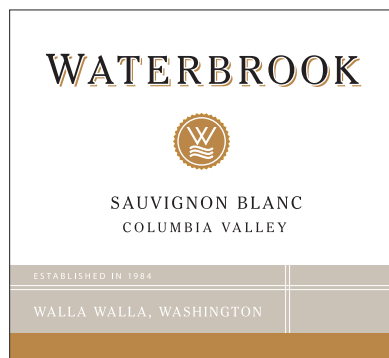


— • 2010 • —

SAUVIGNON BLANC

COLUMBIA VALLEY

*This refreshing Sauvignon Blanc is guaranteed to be a crowd favorite.
Perfectly balanced to pair with food or enjoyed on its own.*



TASTING NOTE
by Winemaker
JOHN FREEMAN

Bright aromatics of lime, jasmine blossom and cantaloupe. A refreshing palate of grapefruit, passion fruit and limeade. Hints of citrus linger on the finish with balanced acidity.

VINEYARD SOURCES

Oasis, A&R, Willard

BLEND

100% Sauvignon Blanc

VINTAGE NOTE

The 2010 growing season was on schedule with bud break in early April, but a cool, wet spring led to delayed flowering and reduced fruit set across many varieties. An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending well into September in some cooler areas. However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity. Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest. Overall, this vintage will show balanced and elegant wines with lower alcohol and higher acidity.

WINE MAKING NOTES

Harvest Date: 9/28/10 - 10/15/10

Yeast: X5, VL3

Malolactic: None

Oak: 100% Stainless Steel

Aging: 7 months

Fining: Bentonite

T/A: 0.62

pH: 3.14

RS: .30%

Alcohol: 12.9%

Bottled: 5/4/11

Cases Produced: 2,409

Release Date: June 2011

FOOD PAIRINGS

Crab cakes, Sushi, Pasta with Spring Vegetables,
Dry Rubbed Chicken

REVIEWS

New Release