



R A N D A L L - M O N R O E
C A L I F O R N I A
S A U V I G N O N B L A N C
2 0 1 1

W I N E N O T E S

• G R A P E S O U R C I N G •

Grapes for our Sauvignon Blanc were drawn from primarily from vineyards in California's North Coast, primarily from across Lake County, as well Napa and Sonoma Counties. In these regions, warm days and cool nights create an ideal climate for Sauvignon Blanc grapes.

Appellation: 100% California

• V I N T A G E •

2010 was a challenging yet rewarding vintage. After the late start to bud break and set, the growing season that followed was longer and cooler than average. Growers pulled leaves and thinned crops to ensure that grapes reached full ripeness which reduced yields and increased concentration of flavors. Towards the end of the vintage, a heat wave in August allowed grapes to reach full maturity. Wines from 2010 tend to display elegance, high acidity and concentration of flavors.

Wine analysis: 0.62% TA, 3.54% pH, 13.5% alcohol

• W I N E M A K I N G •

The wine was fermented in stainless steel without the use of any oak and with neutral yeasts, to preserve the aromatic and floral aromas and capture the essence of the Sauvignon Blanc fruit. The palate of grapes from various coastal regions in the wine provided a full spectrum of Sauvignon Blanc varietal characteristics, ranging from melon and fig flavors to lemon grass and zesty citrus. A dash of Muscat adds fruity, floral notes to the aroma and palate.

Varietal blend: 95% Sauvignon Blanc, 3% Muscat, 2% Chardonnay

• W I N E M A K E R ' S N O T E S •

This wine displays crisp Sauvignon Blanc characteristics of gooseberry and lemon grass on the nose, which carry through to the palate along with pear, kiwi and zesty lime flavors that accent the wine through a crisp finish. With racy citrus notes, this wine will enliven dishes that call for a splash of fresh citrus, such as seafood, ocean fish or poultry. It also makes a refreshing pairing with lighter fare such as goat cheese, salads and crudités.