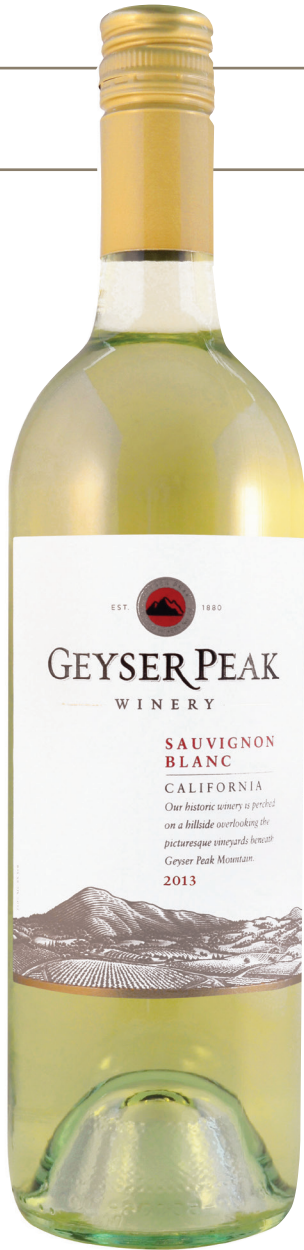




# GEYSER PEAK

W I N E R Y



## 2013 SAUVIGNON BLANC CALIFORNIA

### GROWING SEASON

2013 was an outstanding year for winegrapes. Great heavy winter rains replenished the soil moisture and prepared the vines for healthy vegetative growth throughout the warm, dry spring and summer. The dry weather resulted in very small berries with bright acid and vibrant flavors. Steady ripening created stunning flavor development early in the season and we were surprised to begin our crush on August 14th. The crop was generous and tonnage estimates were far short of the actual yields, however, we were pleased to have such abundance of high quality fruit. Sonoma and Solano fruit matured first with Medocino and Lake Counties following shortly after. The entire vintage of Sauvignon Blanc was completed in September.

### VINEYARD DESCRIPTION

Our appealing style of Sauvignon Blanc relies on a strong collaboration with our grower partners. Vineyard sources are located throughout the North Coast and each site contributes a unique component to the final blend. Sauvignon Blanc grows exceptionally well in a variety of climates and soils and we look to multiple appellations to provide the spectrum of fruit flavors that are the signature of this wine.

### TASTING

**COLOR** Pale straw with a slight greenish hue  
**NOSE** Guava, citrus, lemongrass, tangerine, tarragon/sweet basil  
**PALATE** Passionfruit, green fig, mineral tone, peach, lime, touch of jalapeno

### FOOD PAIRINGS

Perfect with crabmeat, sushi, oysters, Greek salad, tuna tartare, Vietnamese spring rolls.

### COMMENTS

Sauvignon Blanc is among the most versatile of wines. The fragrant bouquet that offers elegant herbal notes of sweet basil and gooseberry leads to a zesty palate showcasing crisp, lively acidity and the incredible spectrum of citrus flavors charmingly known as 'agrumes' including lemon, lime, sweet orange, tangerine, tangelo, kumquat, mandarin and pummelo. More luscious fruit flavors of passionfruit and peach round out the palate and are accented by steely minerality. This wine is perfect for sipping before a meal or makes an excellent partner to fish dishes of all kinds and particularly sushi.

ONDINE CHATTAN, WINEMAKER

## TECHNICAL NOTES

BOTTLING INFORMATION		ANALYSIS	
<b>APPELLATION</b> California	<b>CASES PRODUCED</b> 190,000	<b>PH</b> 3.27	
<b>GRAPE VARIETY</b> Sauvignon Blanc with 3% Viognier	<b>BOTTLING</b> October 2013, and each two months for freshness	<b>T.A.</b> 6.2 g/L	
<b>STORAGE/TYPE</b> 100% Stainless Steel	<b>RELEASED</b> November 2013	<b>R.S.</b> 0.224%	
	<b>ALCOHOL</b> 13.0%		