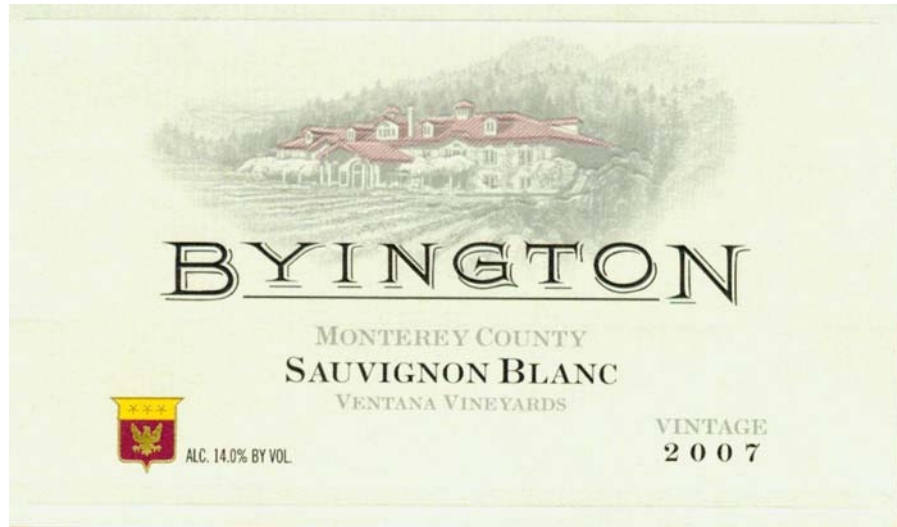


COLLECTOR'S WHITE



Appellation: Monterey County
Vineyards: Ventana Vineyard
Production: 136 Cases

After traveling to New Zealand for the 2008 harvest, I realized how much I like Sauvignon Blanc. Its freshly cut grass aroma and crisp palate does it for me. Truly a wine in a class of its own, nothing compares to Sauvignon Blanc.

We sourced the fruit for the 2007 Sauvignon Blanc from Ventana vineyard in Monterey. The Ventana Vineyard is a very chilly, wind-swept and ancient river bed, and its unique soil can hardly be described as soil at all. The vines at Ventana struggle through tons of rounded river stones, giving the uncanny sensation of grapes growing on a rocky New England beach. The vines certainly show the extremity of their environment: gnarled and stunted from the winds, sending their roots down as much as 30 feet in search of nutrients and moisture. With all that these vines have going against them, they certainly make up for it by producing a delicious Sauvignon Blanc.

This Sauvignon Blanc was stainless-steel fermented and barrel-aged for 5 months. I ferment it very cold to allow its pure terroir aroma to remain. The nose of the Ventana Sauvignon Blanc gives you sense of summer - fresh-cut green grass and hay. At the winery we often reach for a glass of our Sauv Blanc after a particularly hot day. The crisp acidity and lasting finish refresh the palate and the mind, allowing us to contemplate the coming harvest. This wine will surely be gone by summer's end, so enjoy the current vintage and pick up some more soon.