



RUTHERFORD *Ranch*

2007

SAUVIGNON BLANC
NAPA VALLEY

NAPA VALLEY'S *Best Value*

WINE DESCRIPTION

Our 2007 Napa Valley Sauvignon Blanc integrates aromas of ripe gooseberry, fresh lemon zest, citrus blossom and fragrant passion fruit. Flavors of bright grapefruit, ripe Meyer lemon, and sweet blood orange lead to soft, pleasant mineral notes.

FOOD RECOMMENDATIONS

This elegant wine is a flavorful companion to Dungeness crab cakes, a platter of fresh fruit and artisan cheeses or your favorite sushi roll. Enjoy it with all shellfish dishes, oysters, grilled seafood and a variety of salad combinations - or by itself as a delicious apéritif!

FERMENTATION

100° cold fermentation in stainless steel to preserve natural fresh fruit aromas and bright varietal flavors.

TOTAL ACID/pH

0.60 / 3.40



WINEMAKER'S NOTES

The Napa growing season began unseasonably cold and dry but, as winter progressed, days became even warmer than normal. A mild to cool summer was interrupted by temperatures spiking to over 100° during the Labor Day weekend but the ensuing cooler days lead to excellent maturity. Nearly ideal growing conditions resulted in a harvest of wonderfully ripe and balanced fruit - the hallmark of an excellent vintage.

GRAPE SOURCE

Select Napa Valley vineyards including Yountville (32%) and Calistoga (29%).

BLEND

100% Sauvignon Blanc

ALCOHOL

13.5%

RELEASE DATE

July 2008

RUTHERFORD RANCH

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