

2010  
Dutcher Crossing  
SAUVIGNON BLANC  
Dry Creek Valley

THE VARIETY, VINEYARD, AND VINTAGE

In 2010, the Preston Vineyard continued to produce grapes with true Sauvignon Blanc character and a unique mineral quality. This was also the first year that our own estate SB grapes were mature enough to play an important role in supporting the bright, uncompromising elegance of the Preston grapes. Small amounts of Roussane and Semillon lend body and texture to the wine's flavor. We added in some Viognier to contribute some delightful floral aromatics.

THE BLEND

56% Preston Vineyard Sauvignon Blanc, 2010  
27% Estate Vineyard Sauvignon Blanc, 2010  
7% Preston Vineyard Semillon, 2010  
9% Dutcher Crossing Estate Viognier, 2009  
1% Dutcher Crossing Estate Roussanne, 2009

WINEMAKING

Epernay II Yeast Fermentation  
No Malo-Lactic Fermentation  
20% New French Oak Barrel Fermentation  
80% Stainless Steel Fermentation

THE WINE

Our 2010 Sauvignon Blanc has an unmistakable Dry Creek Valley pedigree. Beautifully light in color with an almost green hue, the aroma is of lime, floral grass, honey suckle and mineral. The flavors are clean and crisp. A lovely bright and defining acidity accents our Sauvignon's beautifully clean and pure flavor. This is a perfect wine to be paired with foods from the sea shore. It complements without dominating, yet is ever so pleasant.

THE STATS

Alcohol: 14.2 %  
Total Acidity: 7.5 grams/Liter  
pH: 3.22  
Residual Sugar: 0.14%

Winemaker: Kerry G Damskey  
Production: 708 Cases  
Date of Bottling: March 2011  
Retail: \$22/btl