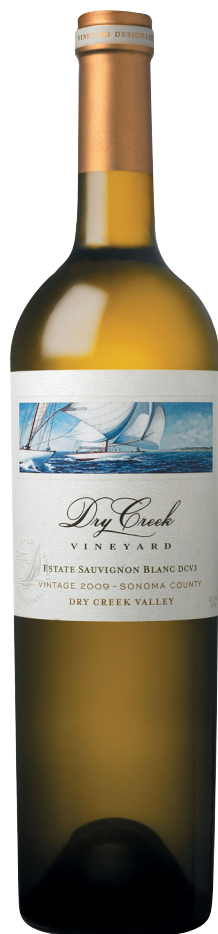


## 2009 ESTATE SAUVIGNON BLANC DCV3 – DRY CREEK VALLEY



### HISTORY

Perhaps our most cherished vineyard, DCV3 (Dry Creek Vineyard #3) was the very first vineyard planted to Sauvignon Blanc in the Dry Creek Valley. It was founder Dave Stare's passion for the wines of the Loire Valley in France that first inspired him to plant such an "unusual" variety. Along the way, he was advised by many not to plant Sauvignon Blanc, however, he forged ahead in pursuit of his dream. Many years later, Sauvignon Blanc is now the number one planted white variety in the Dry Creek Valley and Dave's vision has led to a reawakening of viticulture in this once sleepy corner of Sonoma County.

### GROWING SEASON

2009 was a near perfect growing season, with the only blip a minor shortage of water from light winter rains. Growing conditions were ideal with bud break and bloom happening normally. Summer temperatures were moderate with minimal heat spikes. Harvest conditions were superb and by the time the rains came in early October most of our fruit was in the barn.

### WINEMAKER COMMENTS

Our historic single vineyard, DCV3, was the first vineyard planted to the Sauvignon Blanc variety after Prohibition in the Dry Creek Valley. At first swirl, a burst of pineapple fills the glass with pomelo, Asian pear, and kiwi happily joining in the aromatic dance. Hints of white pepper and subtle ginger notes further entice the senses. On the palate, the wine is smooth and succulent with more tropical fruit but displaying a crushed minerality and refreshing acidity that makes this wine an incredible match with seafood.



RELEASE DATE	August 2011
BLEND	100% Sauvignon Blanc
APPELLATION	Dry Creek Valley
HARVEST DATES	September 12, 2009
ALCOHOL	13.9%
BRIX	Average 24
FERMENTATION	Stainless steel fermented at an average of 52°F for approximately 30 days.
PH	3.50
TA	.59g/100mL
SOILS	Sandy loam
VINE AGE	30+ years in age
YIELDS	Approximately 4 tons per acre