



## 2009 Late Harvest Sauvignon Blanc



Our **2009 Late Harvest Sauvignon Blanc** was picked on November 5th 2009. Jim picked about 1,300 pounds of Sauvignon Blanc grapes and about half of the grapes were infected with the Botrytis Cinerea mold making them shriveled and brown, similar to raisins.

The brix (sugar) at harvest was 30%, much higher than for most wines. After fermenting and aging for nearly 2 years, what started out as shriveled, ugly raisins is now the most beautiful wine I've ever tasted.

Aromas of roasted hazelnut and ripe white peach, are followed by rich flavors of vanilla cream and peach. With 14% alcohol and 7.7% residual sugar, this is a perfect white dessert wine. Elegantly packaged in silk screened 375ml bottles, a perfect gift for the holidays.

Alcohol: 14.0%

Production: 35 cases

Harvest:

Bottled: April 21, 2011

Released: Nov 11, 2011

Retail: \$35.00/\$28 Club

100% Sauvignon Blanc, this wine has beautiful, bright acidity and a long juicy finish. We love to drink this wine with fruit desserts, especially peaches, pears and apricots or ripe cheeses.