



Huge Bear

2008

SAUVIGNON BLANC

LATE HARVEST

WINEMAKER:

Meredith Cahill-Marsland

APPELLATION:

Knights Valley

AGE OF VINES:

26 Years

HARVEST DATE:

October 25, 2008

BOTTLING DATE:

March 6, 2011

RELEASE DATE:

Spring 2011

CASES PRODUCED:

10

PRICE PER BOTTLE:

\$75

The Late Harvest Sauvignon Blanc fruit comes from our Knights Vineyard. This unique wine is created when 'Noble Rot' (*Botrytis Cinerea*) grows on grape clusters late in the season. This rare event causes wines to be rich and sweet, but still retain bright acidity and exceptional complexity.

WINEMAKER'S TASTING NOTES:

Vibrant gold color, the nose features bright apricot, hazelnut, honey and orange blossom. The flavors are bold and focused and mirror the nose. Balanced acidity is present throughout, building to a lingering and lengthy finish.

WINEMAKING TECHNIQUES:

Fermentation was conducted in neutral French oak barrels for texture and just a suspicion of spice on the nose. In barrel the wine gained complexity, richness and texture from contact with the yeast lees.

FOOD PAIRINGS:

Pairs perfectly with cider braised pork belly with roasted apples, mustard caviar and hazelnut cream. For an elegant finish to dinner, enjoy with artisan blue cheese and apricots.

BARRELS: Neutral French Oak

ALCOHOL: 13%

BLEND: 100% Sauvignon Blanc

ACIDITY: 0.34g/100ml

MALOLACTIC FERMENTATION: 0%

pH: 3.96