



Huge Bear

2009

SAUVIGNON BLANC

SONOMA COUNTY

APPELLATION:
Sonoma County

AGE OF VINES:
13 Years

HARVEST DATE:
September 8, 2009

BOTTLING DATE:
April 12, 2010

RELEASE DATE:
June 2011

CASES PRODUCED:
150

PRICE PER BOTTLE:
\$25

The majority of this fruit comes from hillside vineyards in Knights Valley. Rugged, well-drained vineyards allow us to harvest this Sauvignon Blanc at optimal maturity while retaining vibrant acidity – one of the keys to producing our wonderful Sauvignon Blanc. 2009 had a long, cool growing season which yielded complex fruit.

WINEMAKER'S TASTING NOTES:

Vibrant straw color with a greenish tinge. The nose features crisp fruit aromas hinting of melon, citrus and white peach; a floral note provides a delicate accent. The flavors are refreshing, bold and focused, and mirror the nose. Balanced acidity is present throughout, building to a crisp and lengthy finish.

WINEMAKING TECHNIQUES:

Whole clusters went to press, and the juice was settled overnight, racked off lees to stainless steel tanks, fermented to 4° brix, and was allowed to complete fermentation in neutral French oak barrels. The stainless steel fermentation allowed us to preserve varietal expression. The wine was aged in barrel for seven months to gain complexity, richness, and texture.

FOOD PAIRINGS:

The crisp taste of our Sauvignon Blanc goes exceptionally well with white meats such as grilled fish or chicken. The wine also brings out the best in Asian cuisine and salads. If you're looking for a special pre-dinner treat, try pairing our Sauvignon Blanc with fresh goat cheese for a delicious appetizer.

BARRELS: Neutral French Oak

ALCOHOL: 14.2%

BLEND: 100% Sauvignon Blanc

ACIDITY: 0.70g/100ml

MALOLACTIC FERMENTATION: 0%

pH: 3.23