

2006 Brassfield Estate SAUVIGNON BLANC High Valley Appellation

• ESTATE BOTTLED •

Whole cluster pressing, followed by 3 weeks of fermentation in stainless steel tanks, allowed the wine to retain its flowery ester aromas. Akin to all great white Bordeaux's, 9% Semillon from an adjoining vineyard was blended to add more body to the mid-palate prior to bottling. Delicate citrus aromas of gooseberry and kiwi are followed with subtle hints of pears and cantaloupe. A bright entry on the palate and flavors of a tart, crisp Granny Smith apple lead to a soft, refreshing lingering finish.

AWARDS

- *Gold*, 2008 San Francisco Chronicle Wine Competition
- *Top 10 Whites Under \$20*, 2007 World Wine Value Wine Challenge
- *Silver*, 2008 Grand Harvest Awards
- *Silver*, 2007 Tasters Guild Consumer's Wine Judging Competition
- *Silver*, 2007 Denver International Wine Competition

TECHNICAL DATA

Appellation:	High Valley
Vineyard:	High Serenity Ranch
Varietal Comp:	91% Sauvignon Blanc, 9% Semillon
Varietal Clone:	UC Davis 1
Titrateable Acidity:	0.56 g/100 ml
pH:	3.24
Brix at Harvest	22.5
Alcohol:	13.4% by volume
Case Production:	4,228



Winemaker: Kevin Robinson



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