



# GRAZIANO

## SAUVIGNON BLANC

### MENDOCINO 2005

#### WINE NOTES

Sauvignon Blanc produces some of the greatest white wines of this planet. Its heritage lies in the vineyards of France's Sancerre, Pouilly (Loire Valley) and Graves (Bordeaux) and this greatness has now spread to the vineyards of Mendocino County. This is our first Sauvignon Blanc, which is produced, in a classic style with aromas and flavors of Ruby Red Grapefruit, ripe melons and a wonderful minerality. This is a full-bodied wine with crisp acidity and a long clean finish. 100% barrel fermentation and "sur-lie" aging for 5 months in neutral French Burgundy oak barrels gives this wine complexity and richness that stainless steel tanks cannot duplicate. No malo-lactic fermentation is allowed that could destroy the wine's brilliant acidity. The majority of the grapes are grown by John McMenomey in the beautiful high elevation Potter Valley along the headwaters of the east fork of the Russian River. Here the cooling influences of the river preserve the acidity and fruitiness of this stunning wine.

#### FOOD RECOMMENDATIONS

Perfect accompaniment to grilled halibut, Dungeness crab, oysters on the half shell or many types of Asian cuisine.

## FACT SHEET

#### Varietal Composition:

90% Sauvignon Blanc (Ukiah Valley)  
8% Chardonnay (Redwood Valley)  
2% Tocai Friulano (Ukiah Valley)

#### Harvest:

October 2, 2005

#### Length/Type of Fermentation:

100% fermented in neutral French Burgundy oak barrels and "sur-lie" aged for 5 months. No malo-lactic fermentation.

#### Length/Type of Aging:

Barrel aged at total of 5 months in French oak barrels

#### Alcohol Level:

13.5%

#### Acid Level:

.85 g/100 ml

#### pH Level:

3.10

#### Residual Sugar Level:

.1%

#### Case Production:

922 cases

