



*Girard*

2010 SAUVIGNON BLANC

NAPA VALLEY

#### VINEYARDS

The primary fruit source for our 2010 Sauvignon Blanc is our estate vineyard on the north side of St. Helena. We also source fruit from the highly-respected Crocker vineyard and the acclaimed Morgan Ranch at the base of Mt. Vaca. All three vineyards provide warm days and cool nights, combined with dense clay alluvial soils; these are excellent growing environments for Sauvignon Blanc.

#### WINEMAKING

After early morning harvests, the grapes were gently pressed into stainless-steel tanks. Our winemakers Marco DiGiulio and Zach Long inoculated the juice with a specially selected yeast culture, designed expressly for highlighting the unique characteristics of Sauvignon Blanc. After fermentation, the wine aged for six months in stainless steel without malolactic fermentation.

#### WINEMAKER'S NOTES

A very clean, fresh and crisp Sauvignon Blanc. It has lush aromas of pineapple, guava and banana, while the palate exhibits fresh-cut grapefruit and tangy lemon zest. A wonderful aperitif wine that pairs well with lighter white fish, green salads and goat cheese.

VARIETAL COMPOSITION 100% Sauvignon Blanc

GROWING REGION Napa Valley | PRODUCTION 20,000 cases (12/750ml)

ALCOHOL 13.7% | pH 3.25 | TA 0.6 g/100ml