

2007 BREGGO CELLARS
ANDERSON VALLEY
FERRINGTON VINEYARD
SAUVIGNON BLANC

RELEASE DATE	April 1, 2008
HARVEST	September 27, at 24.0° Brix
GRAPE SOURCE	Ferrington Vineyards near Boonville in the Anderson Valley Appellation Own rooted vines more than twenty years old
CASES PRODUCED	420 cases Produced and Bottled at the Winery
FERMENTATION	66% Barrel Fermented in neutral year-old French Oak Barrels 34% Tank Fermented
AGING	Settled in tank and barrel for four months.
TECHNICAL NOTES	Estate Bottled: February 16, 2008 Alcohol: 14.8% pH: 3.1 Total Acid: 7.4 g/L
THE VINTAGE	“One of the most rewarding aspects of winegrowing is responding to each unique vintage. After the wet springs of 2005 and 2006, 2007 was a very different year. Rainfall was significantly below average, allowing for early season water deficits. Achieving water stress before veraison concentrates the vine’s energy in the fruit, resulting in great flavor intensity. With the exception of a small heat-wave in early July it was a cool summer with slow ripening, allowing for greater flavor development at lower sugar than in years past.”
WINEMAKER’S COMMENTS	“Our third release of Sauvignon blanc from Ferrington Vineyards has characteristic notes of orange peel, grapefruit, and Granny Smith apple. Hints of honeydew melon, cut grass, and Asian pear add further complexity to the aromas. Bright acidity keeps the palate clean and provides a long finish. Flavors of verbena and lemon grass linger until the next sip.”

—Ryan Hodgins