

2006 BREGGO CELLARS
ANDERSON VALLEY
FERRINGTON VINEYARD
SAUVIGNON BLANC

RELEASE DATE	April 1, 2007
HARVEST	September 29, at 24.6° Brix
GRAPE SOURCE	Ferrington Vineyards near Boonville in the Anderson Valley Appellation Own rooted 20 year-old vines
CASES PRODUCED	360 cases Produced and Bottled at the Winery
PRIMARY FERMENTATION	66% Barrel Fermented in three year-old French Oak Barrels 34% Tank Fermented
AGING	Settled in tank and barrel for four months.
TECHNICAL NOTES	Estate Bottled: March 10, 2007 Alcohol: 14.6% pH: 3.23 Total Acid: 7.2 g/L
THE VINTAGE	“A long wet spring gave way to a warm summer. A pre-veraison, record-setting heat wave in late-July delayed ripening for several weeks, resulting in one of the latest harvests ever in the Anderson Valley. The heat spell dried down the soil, creating a water deficit for the vines. This resulted in small berries with concentrated flavor. However, proper canopy management, including judicious leaf pulling was crucial in protecting the grape clusters from the intense summer sun.”
WINEMAKER’S COMMENTS	“Aromas of passion fruit, Granny Smith apple, honeydew melon, and Asian pear are followed by hints of white pepper and clove. Bright acidity keeps the palate fresh and the concentration of flavors creates a long finish of freesia, pepper, and mint.”

—Ryan Hodgins