



2008  
ANDERSON VALLEY  
FERRINGTON VINEYARD  
SAUVIGNON BLANC

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| THE VINTAGE          | <p>“A promisingly wet December and January suggested a return to normalcy after a dry 2007, but a late-February storm proved to be the last of the year. A hard freeze at the end of April dropped temperatures into the mid-twenties Fahrenheit throughout the valley, damaging many young shoots. Three weeks later, as the surviving clusters of grapes were nearing bloom, a record setting heat-wave sent temperatures above 100 °F. The combined late frost and early season heat wave resulted in very low yields in all varieties. Above average temperatures in July and August helped speed up ripening after a late start to the season. Harvest began at a leisurely pace in mid-September with pleasant weather and excellent ripening conditions.”</p> |
| VINEYARDS            | <p>Own rooted vines of an unknown clone from Ferrington Vineyards near Boonville in the Anderson Valley Appellation</p>  |
| HARVEST              | <p>October 11, at 22.5° Brix</p>   |
| FERMENTATION         | <p>Whole cluster pressing to tank and settled for 24 hours<br/>One-half barrel fermented in neutral French Oak<br/>One-half barrel fermented in 72 gallon Stainless Steel Barrels<br/>No malolactice fermentation permitted</p>  |
| AGING                | <p>Settled in barrel for three months</p>  |
| TECHNICAL NOTES      | <p>Alcohol: 13.7%      pH: 3.08      Total Acid: 7.1 g/L</p>   |
| CASES CRAFTED        | <p>Ninety-one cases bottled on February 6, 2009</p>  |
| RELEASE DATE         | <p>March 1, 2009</p>   |
| WINEMAKER'S COMMENTS | <p>“This year’s Ferrington Vineyard Sauvignon Blanc offers an enticing mixture of citrus and pip fruit on the nose. Aromas of white grapefruit, lemon zest, and pineapple combine with subtle notes of honeydew melon, granny smith apple and Asian pear. Hints of wet bread dough and freesia further add to the complexity. In the mouth, the refreshing acidity carries flavors of orange peel, white pepper, and lemon into a long crisp finish.”<br/>—Ryan Hodgins, Breggo Cellars’ Consulting Winemaker</p>  |