

# T E A D E R M A N V I N E Y A R D S

## S A U V I G N O N B L A N C

### O A K V I L L E

2 0 0 7

### T A S T I N G N O T E S

Teaderman Vineyards 2007 Sauvignon Blanc is grown entirely on our estate in the heart of Napa Valley's Oakville American Viticultural Area. This wine displays tropical mango and bright Meyer lemon aromas balanced by hints of smoke and toast from partial fermentation in French oak. A crisp entry and pleasing, medium body make this Sauvignon Blanc the perfect match for raw oysters, roasted chicken and grilled vegetables.

*100% Sauvignon Blanc*

### V I N E Y A R D

This is a single-vineyard wine sourced from our 14-acre estate in the renowned Oakville region of Napa Valley. The vineyard lies on the valley floor where it enjoys cool morning fog and the riparian influence of nearby Conn Creek. A gravelly streak runs through our property, giving us a diverse mix of gravelly and clay loam soils. The vines are dry-farmed for the first part of the growing season and then drip-irrigated following veraison. We manage our cordon-trained vines block by block, and harvest every row at peak ripeness early in the morning.

### V I N T A G E

The ideal 2007 growing season started with a dry winter followed by a warm, dry spring. Summer was steady, too, with few heat spikes. Grapes ripened evenly, and Sauvignon Blanc developed slightly ahead of schedule, giving us an early start to harvest. The crop was small and of exceptional quality.

### W I N E M A K I N G

After gentle hand harvest, we press the Sauvignon Blanc grapes as whole clusters in our membrane press. We then allow them to cold settle in a stainless steel tank, where fermentation begins. When the wine reaches 16°Brix, we transfer it into barrels (20% new French oak) to finish fermenting. The wine ages on its yeast lees for nine months with *batonage* (hand stirring) during the first four months to re-suspend the lees and encourage a creamy texture.

*Wine analysis: 0.69% total acid, 3.21 pH and 14.4% alcohol, by volume*

# TEADERMAN VINEYARDS

## SAUVIGNON BLANC

OAKVILLE

2 0 0 7

*Varietal:*  
100% Sauvignon Blanc

*Aromas and Flavors:*  
Tropical mango  
Crisp Meyer lemon  
Smoke  
Toast

*Analysis:*  
Total acid: 0.69%  
pH: 3.21  
Residual Sugar: Dry  
Alcohol: 14.4%

VINEYARDS

100% estate-grown at Teaderman Vineyards in the Oakville AVA of Napa Valley

VINTAGE

The ideal 2007 growing season started with a dry winter followed by a warm, dry spring. Summer was steady, too, with few heat spikes. Grapes ripened evenly, and Sauvignon Blanc developed slightly ahead of schedule, giving us an early start to harvest. The crop was small and of exceptional quality.

WINEMAKING

Hand harvest in the early morning hours  
Whole-cluster press  
Cold settling and fermentation in stainless steel  
Transfer to barrels at 16°Brix (20% new French oak) to finish fermentation  
Aging on the yeast lees for nine months, with batonage for the first four  
Gentle filtration

# T E A D E R M A N V I N E Y A R D S

## S A U V I G N O N B L A N C

### O A K V I L L E

2 0 0 7

*~80 words*

Teaderman Vineyards 2007 Sauvignon Blanc is grown entirely on our estate in the heart of Napa Valley's Oakville American Viticultural Area. This wine displays tropical mango and bright Meyer lemon aromas balanced by hints of smoke and toast from partial fermentation in French oak. A crisp entry and pleasing, medium body make this Sauvignon Blanc the perfect match for raw oysters, roasted chicken and grilled vegetables.

*~40 words*

Teaderman Vineyards 2007 Sauvignon Blanc, from our Oakville estate, has tropical mango and crisp Meyer lemon aromas balanced by hints of smoke and toast from partial fermentation in French oak. The wine's medium body stands up beautifully to roasted chicken and grilled vegetables.

*~20 words*

Teaderman Vineyards 2007 Sauvignon Blanc has tropical mango and crisp Meyer lemon aromas balanced by hints of smoke and toast. Pair this medium-bodied wine with roasted chicken and grilled vegetables.