

# 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 8

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

Teaderman Vineyards 2008 Sauvignon Blanc is grown entirely on our estate in the heart of Napa Valley's Oakville American Viticultural Area. This wine displays tropical guava, bright Meyer lemon and an appealing grassiness balanced by hints of toast from partial fermentation and aging in French oak. Crisp acidity and a medium body make this Sauvignon Blanc the perfect pair for a variety of salads, grilled chicken or pork, and roasted 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 2008 growing season in Napa Valley experienced a hard frost in April that led to uneven berry set throughout the region. Fortunately, our low-lying estate vineyard in Oakville escaped the frost damage and our grapes started off on good footing. This meant that the rest of the vintage was also less problematic for us than for some of our neighbors. We are grateful for a slightly smaller crop of high quality Sauvignon Blanc that developed evenly and was harvested at peak ripeness.

### 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: 0.75% total acid, 3.26 pH and 14.7% alcohol, by volume*

# TEADERMAN VINEYARDS

## SAUVIGNON BLANC

### OAKVILLE

2 0 0 8

*Varietal:*

100% Sauvignon Blanc

*Aromas and Flavors:*

Tropical guava  
Bright Meyer lemon  
Appealing grassiness  
Toast

*Analysis:*

Total acid: 0.75%  
pH: 3.26  
Residual Sugar: Dry  
Alcohol: 14.7%

### VINEYARDS

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

### VINTAGE

The 2008 growing season in Napa Valley experienced a hard frost in April that led to uneven berry set throughout the region. Fortunately, our low-lying estate vineyard in Oakville escaped the frost damage and our grapes started off on good footing. This meant that the rest of the vintage was also less problematic for us than for some of our neighbors. We are grateful for a slightly smaller crop of high quality Sauvignon Blanc that developed evenly and was harvested at peak ripeness.

### 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

# TEADERMAN VINEYARDS

## SAUVIGNON BLANC

OAKVILLE

2 0 0 8

*~80 words*

Teaderman Vineyards 2008 Sauvignon Blanc is grown entirely on our estate in the heart of Napa Valley's Oakville American Viticultural Area. This wine displays tropical guava, bright Meyer lemon and an appealing grassiness balanced by hints of toast from partial fermentation and aging in French oak. Crisp acidity and a medium body make this Sauvignon Blanc the perfect pair for a variety of salads, grilled chicken or pork, and roasted vegetables.

*~40 words*

Teaderman Vineyards 2008 Sauvignon Blanc, from our Oakville estate, displays tropical guava, bright Meyer lemon and an appealing grassiness balanced by hints of toast from aging in French oak. Crisp acidity and a medium body make this wine perfect with grilled chicken, pork or roasted vegetables.

*~20 words*

Teaderman Vineyards 2008 Sauvignon Blanc displays tropical guava and bright Meyer lemon character. Crisp acidity and a medium body make this wine perfect with grilled chicken, pork or roasted vegetables.