

TEADERMAN VINEYARDS

SAUVIGNON BLANC

OAKVILLE

2 0 0 9

TASTING NOTES

Teaderman Vineyards 2009 Sauvignon Blanc is sourced entirely from our estate in the heart of Napa Valley's Oakville American Viticultural Area. This wine displays ruby red grapefruit, bright Meyer lemon and a hint of tropical mango—balanced by appealing toast from partial fermentation and aging in French oak. Crisp acidity and a medium body allow this Sauvignon Blanc to stand up beautifully to shellfish, chicken and grilled asparagus.

100% Sauvignon Blanc

VINEYARD

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.

VINTAGE

The 2009 growing season in Napa Valley was slow and steady until very late in the season, perfect for early-ripening grapes like Sauvignon Blanc and even Pinot Noir. We brought our Sauvignon Blanc in well before the problematic month of October, when rains and heat spikes provided challenging conditions for the later-ripening varieties.

WINEMAKING

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: 0.70% total acid, 3.24pH and 14.1% alcohol, by volume

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Varietal:

100% Sauvignon Blanc

Aromas and Flavors:

Ruby red grapefruit
Bright Meyer lemon
Tropical mango
Toast

Analysis:

Total acid: 0.70%
pH: 3.24
Residual Sugar: Dry
Alcohol: 14.1%

VINEYARDS

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

VINTAGE

The 2009 growing season in Napa Valley was slow and steady until very late in the season, perfect for early-ripening grapes like Sauvignon Blanc and even Pinot Noir. We brought our Sauvignon Blanc in well before the problematic month of October, when rains and heat spikes provided challenging conditions for the later-ripening varieties.

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

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~80 words

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~40 words

Teaderman Vineyards 2009 Sauvignon Blanc, from our Oakville estate, displays ruby red grapefruit, bright Meyer lemon and a hint of tropical mango character. Crisp acidity and a medium body make this wine perfect with shellfish, chicken and grilled asparagus.

~20 words

Teaderman Vineyards 2009 Sauvignon Blanc displays ruby red grapefruit and a hint of tropical mango character. Crisp acidity makes this wine perfect with shellfish, chicken and grilled asparagus.