

# 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 1 0

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

Teaderman Vineyards 2010 Sauvignon Blanc comes from our estate in the heart of Napa Valley's Oakville American Viticultural Area. Bright Meyer lemon, mango and fig open on the nose, while hints of pink grapefruit round out the flavors. Partial fermentation and aging in French oak impart appealing vanilla, caramel and smoky notes that carry from the aromas over the smooth, creamy palate. Crisp acidity and a medium body allow this Sauvignon Blanc to stand up beautifully to 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 2010 growing season in Napa Valley was one of the chilliest on record. A wet spring delayed budbreak, flowering and fruit set. Cool temperatures throughout the summer—even in July—allowed for slow, steady ripening of fruit characters and balanced acidity in our grapes. A brief heat spike during harvest concentrated flavors and reduced yields. Bright, crisp acidity from cool conditions makes 2010 an especially good vintage for Sauvignon Blanc.

### 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: 0.70% total acid, 3.24pH and 14.2% alcohol, by volume*

# 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 1 0

*Varietal:*  
100% Sauvignon Blanc

*Aromas and Flavors:*  
Meyer lemon  
Fig and mango  
Hints of pink grapefruit  
Toast and caramel

*Analysis:*  
Total acid: 0.70%  
pH: 3.24  
Residual Sugar: Dry  
Alcohol: 14.2%

V I N E Y A R D S

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

V I N T A G E

The 2010 growing season in Napa Valley was one of the chilliest on record. A wet spring delayed budbreak, flowering and fruit set. Cool temperatures throughout the summer—even in July—allowed for slow, steady ripening of fruit characters and balanced acidity in our grapes. A brief heat spike during harvest concentrated flavors and reduced yields. Bright, crisp acidity from the cool conditions makes 2010 an especially good vintage for Sauvignon Blanc.

W I N E M A K I N G

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 1 0

*~80 words*

Teaderman Vineyards 2010 Sauvignon Blanc comes from our estate in the heart of Napa Valley's Oakville American Viticultural Area. Bright pineapple, Meyer lemon, mango and fig open on the nose, while hints of pink grapefruit round out the flavors. Partial fermentation and aging in French oak impart appealing vanilla, caramel and smoky notes that carry from the aromas over the smooth, creamy palate. Crisp acidity and a medium body allow this Sauvignon Blanc to stand up beautifully to roasted chicken and grilled vegetables.

*~40 words*

Teaderman Vineyards 2010 Sauvignon Blanc has bright fruit aromas of pineapple, Meyer lemon, mango and fig with hints of pink grapefruit. French oak imparts notes of appealing vanilla, caramel and smoke. With crisp acidity and a smooth palate, this Sauvignon Blanc stands up beautifully to roasted chicken and grilled vegetables.

*~20 words*

Teaderman Vineyards 2010 Sauvignon Blanc reveals pineapple, Meyer lemon, mango and fig character with appealing hints of caramel and smoke. Enjoy with roasted chicken and grilled vegetables.