



2007 Allison Sauvignon Blanc Lake County, California

Technical Data

Release Date: April 2008

Harvest Date: October 8 & 9, 2007

Harvest Brix: 25.0

Wine: pH 3.45 TA .63

Alcohol: 13.8%

Processing:
Whole Cluster Press

Fermentation & Ageing:
Stainless Steel Tank

Blend:
100% Sauvignon Blanc

Vineyard Sources:
Sawyer Vineyard, Lake County

Sourced from the Sawyer Vineyard located in the heart of Lake County, just north of the Napa Valley, the inaugural release of Allison, Sauvignon Blanc.

Lake County lies directly north of the Napa Valley and is quickly emerging as a perfect paradise for Sauvignon Blanc to ripen. Volcanic soils paired with higher elevation, warm days and cool nights produce a far more aromatic style of Sauvignon Blanc.

When crafting this wine we prefer to harvest these grapes when brought to full golden ripeness, producing a wine with ripe citrus flavor and balanced acidity. We handle the fruit gently and whole cluster press, then ferment and age in stainless steel tanks.

We have chosen the screw cap closure to protect the vibrant, bright and aromatic citrus fruits found in Allison, Sauvignon Blanc. It's our favorite wine to relax with after a long day in the vineyards.

Tasting Notes: Classic Sauvignon Blanc aromas of figs and melons with some nice floral and mineral notes. Clean and crisp with melon, fig and mineral flavors, all nicely balanced and framed with a nice acidity. Perfect for summer grilling.