



Huge Bear

2010

SAUVIGNON BLANC

SONOMA COUNTY

WINEMAKER:
Meredith Leahy

APPELLATION:
Sonoma County

AGE OF VINES:
14 Years

HARVEST DATE:
October 6, 2010

BOTTLING DATE:
August 2, 2012

RELEASE DATE:
Autumn 2012

CASES PRODUCED:
25

PRICE PER BOTTLE:
\$25

This fruit hails from our mountain side vineyards in Knights Valley. Blessed with a combination of iron-rich and white-ash tufa (calcium carbonate) soils, the terroir of this spectacular site, combining the perfect blend of climate and location, provides an ideal environment for our sauvignon blanc vines to thrive.

WINEMAKER'S TASTING NOTES:

A spritzy perfume of orange blossom, key lime, and grapefruit oil on the nose glides seamlessly through the palate, underscored by a crisp minerality and beautifully balanced with a mouth-pleasing richness brought on by extended lees contact.

WINEMAKING TECHNIQUES:

This special release micro-lot wine was fermented in a stainless steel barrel and aged for 21 months. This extended aging in the stainless steel barrel has given the wine a rich mouthfeel while retaining its bright flavors and aromas.

FOOD PAIRINGS:

The generous fruit and bright acidity of our Sauvignon Blanc make it an ideal match with shellfish and white fish such as flounder or sole. Try this wine with fish tacos, oysters or sushi. A fresh, tangy goat cheese is a superb match as well.

BARRELS: 100% Stainless Steel

ALCOHOL: 14.5%

BLEND: 100% Sauvignon Blanc

ACIDITY: 0.61g/100ml

MALOLACTIC FERMENTATION: None

pH: 3.39