



Weibel Family Winery and Vineyards

Weibel Family 2010 Sauvignon Blanc

Redwood Valley, Mendocino County

Harvest & Tasting Notes

In 2010, Mendocino County experienced a very cool, long growing season which allowed our white grapes to develop excellent flavors and complexity. Mendocino did not suffer from excessive fog and wetness that caused concern in other appellations and our fruit was picked well before the late October rains.

This crisp, refreshing wine comes from our estate vineyard in the Redwood Valley. Weibel Sauvignon Blanc vineyard is considered old; the vines range in age between 20 and 25 years old. They are deep rooted, grafted on renown St. George rootstock and produce beautiful fruit on the rich bench land soils of Redwood Valley.

Weibel Family 2010 Sauvignon Blanc was cold fermented and aged in stainless steel to highlight the vibrant fruit character of the varietal. Light bodied, crisp and refreshing with notable acidity, this Sauvignon Blanc lends itself to a multitude of food pairings. Crystal clarity with a pale straw color, this wine has aromas of Meyer lemon and kiwi, along with a hint of cut grass. Its bright acidity makes it a perfect match for seafood, especially shellfish, or for light summer fare.

Serve our Sauvignon Blanc with oysters on the half shell, fresh goat cheese, delicate fish dishes and pasta primavera. Enjoy through 2012.

Technical Data

Alc. by Vol:	13.9%
Residual Sugar:	0.01 g/L
pH:	3.22
Total Acidity:	7.5 g/L
Total Production:	400 cases

