

BIANCHI

Paso Robles



SAUVIGNON BLANC 2009

San Lucas Vineyard
Monterey, California

Winemaker
Tom Lane

Vintage

In the hinterlands of southern Monterey County is a grape-growing region which lends itself perfectly to the maturation of complex Sauvignon Blanc. San Lucas Vineyards resides in this mesoclimatically intermediate area between relatively warmer central Paso Robles and very cool central Monterey. Here the fruit develops both ends of the range of varietal flavors, citrus and a hint of gooseberry while retaining a touch of herbal grassiness. This is a beautiful balance. With the transformational magic of Fermol Sauvignon yeast and aging in stainless steel tank, our 2009 wine has captured all of these wonderful nuances. This yeast has the ability to free the aromas and make a fruitier tasting wine.

Food Pairings

We enjoy our Sauvignon Blanc with grilled Pacific Rockfish laden with mango chutney. And of course immersed in the laughter of friends.

Technical Notes

Varietal Composition:	Sauvignon Blanc 99.5%, Mixed White Wines 0.5%
Appellation:	San Lucas, Monterey 99.5%, California 0.5%
Residual Sugar:	0.6%
Acidity:	6 grams/Liter, pH 3.50
Aging:	6 months in stainless steel tank
Finished Alcohol:	14.5% by volume
Bottling Date:	April 27, 2010
Total Production:	765 cases of 750mL bottles

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