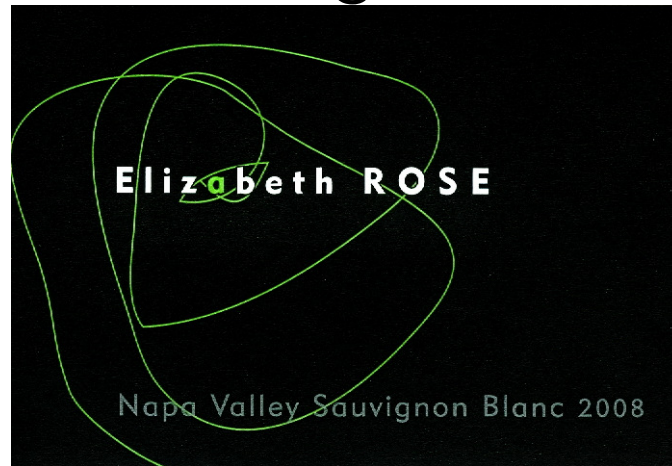


Elizabeth ROSE

2008 Sauvignon Blanc



Winemaker:	Kristi Koford
Grape Variety:	100% Sauvignon Blanc
Fermentation:	25% barrel fermented and aged sur lies 6 months 75% cold fermented in stainless steel 40% soaked with skins for 12 hours before pressing
Alcoholic Content:	13.9%
Total Acidity:	0.57%
pH:	3.29

Vineyards

The fruit for our Sauvignon Blanc comes from our 30 year old MorgaenLee Vineyard in Yountville, Napa Valley. The 32 acre vineyard, like all our vineyards, is 100% Certified Organic.

Tasting Notes

The style of this Yountville Sauvignon Blanc is not only unique but it is versatile. Exhibiting multiple layers of fresh tropical aromas and flavors, along with gooseberry, guava and kiwi fruit. On the palate a steely minerality lingers that shows the wines' maturity. Medium-bodied, dry yet refreshing; this Sauvignon Blanc is a perfect pairing to any meal.

Elizabeth Rose • 7830-40 St. Helena Hwy. • Oakville, CA 94562 • 866-422-4818

www.elizabethrosewine.com

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