



## LaZarre Wines

### 2009 Sauvignon Blanc

Racy. Crisp. Mouthwatering. A whole slew of wonderful adjectives can be used to describe this wine. Tropical flavors framed with a bit of gooseberry and grass. Layers of subtle fruit flavors that extend vertically. The finish is lengthy...really lengthy.

This is the first wine that I've produced in my 20 years of winemaking that I actually bring home to drink. You know, you've had your stuff a thousand times before bottling... you kind of get sick of it. I don't know, maybe that's just me. But the subtle nuances supported with the power of a sledgehammer just intrigues the hell out of me. I find something new to like about this wine each time I taste it.

The fruit comes from the Edna Valley, a special appellation of San Luis Obispo county at the southern end near the ocean that is just fabulous for cooler climate varieties. Acids tend to be big and pH's tend to be low - two components necessary for super food pairing AND longevity in the bottle. Given these two considerations plus the fact that these grapes are packed with intense flavors, I was able to apply my favorite white winemaking protocol in both tank and barrel fermenting this wine using old neutral oak barrels. The secondary fermentation was inhibited allowing me to maintain the sharp focus of this wine. Sur-lies aging contributed greatly to mouthfeel. The resulting wine is a Sauvignon Blanc on steroids. Enjoy!

Adam

[www.lazarrewines.com](http://www.lazarrewines.com)

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**Appellation:**  
Edna Valley

**Varietal:**  
100% Sauvignon Blanc

**Cases Produced:**  
365

**Alcohol: 14.1%**  
**pH: 3.14**  
**TA: 0.75**

**Cooperage:**  
100% Stainless Steel Tank

**Bottling date:**  
September 14, 2010

**Suggested Retail:**  
\$18

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