



# MAIN STREET WINERY

## SAUVIGNON BLANC

2008

**VINEYARD INFORMATION** Our 2008 Sauvignon Blanc was sourced from 100% Monterey County vineyards. This marine-influenced, breezy site is ideal for growing Sauvignon Blanc rich with intense tropical characteristics. The coastal vineyards allow for a longer ripening season, which results in a beautiful balance of sugar, acidity and fruit.

**WINEMAKING** After pressing the Sauvignon Blanc grapes, the free run juice was cold-fermented and aged in stainless steel tanks. The wine was bottled early to retain freshness, varietal expression and racy acidity.

**TASTING NOTES** This 2008 vintage of this wine is rich with tropical fruit, ripe melon and crisp pear. The wine is bright, aromatic, and remarkably refreshing with lemon and lime woven into the finish. The Sauvignon Blanc is quite versatile and pairs nicely with shellfish and herb-roasted chicken. Also, enjoy this wine with your favorite platter of soft and mild cheeses.

### TECHNICAL ANALYSIS

• COMPOSITION	100% Sauvignon Blanc
• APPELLATION	100% Monterey County
• ALCOHOL	13.6%
• TOTAL ACIDITY	0.61g/100ml
• pH	3.26
• RESIDUAL SUGAR	0.2g/100ml
• NOTES	

