



MAIN STREET WINERY

SAUVIGNON BLANC

2007

VINEYARD INFORMATION The majority of our 2007 Sauvignon Blanc was sourced from our 525-acre Los Alamos estate vineyard in the rolling coastal hills of central Santa Barbara County. This cool, marine-influenced site was tailor-made for this varietal. To enhance the ripe fruit characteristics, we also included warm weather Sauvignon Blanc from San Luis Obispo and Napa Counties.

WINEMAKING The free run juice was cold-fermented, aged in stainless steel tanks, and bottled early to retain freshness, varietal expression and racy acidity.

TASTING NOTES This Main Street Winery wine combines both the earthy, melon flavors of warm weather Sauvignon Blanc with the citrus and tropical notes of cooler climate Sauvignon Blanc. It is bright, aromatic, and remarkably refreshing.

TECHNICAL ANALYSIS

• COMPOSITION	98% Sauvignon Blanc 2% Semillon
• APPELLATION	96% Santa Barbara County 2% San Luis Obispo County 2% Napa County
• OAK AGING	n/a
• ALCOHOL	13.8%
• TOTAL ACIDITY	0.64g / 100ml
• pH	3.23
• RESIDUAL SUGAR	0.19g / 100ml
• NOTES	



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