



2009 SAUVIGNON BLANC

At Napa Station, sustainable farming and meticulous grape selection form the core of our winemaking philosophy. Our Sauvignon Blanc is sourced from several districts within Napa Valley, including Oak Knoll, Rutherford and Los Carneros. Each of these contributing to its flavor profile.

Sorted, whole cluster pressed, then fermented in stainless steel tanks and neutral French Oak barrels, this wine is absent of any malolactic fermentation.

Aromas of bright citrus, ripe pear, melon and fig flavors all add to the richness and complexity in the glass. The round mid-palate along with the refreshing acidity enhances the balanced mouthfeel with a pleasing finish.

APPELLATION

100% Napa Valley: 68% Oak Knoll, 19% Los Carneros, 13% Rutherford

BLEND

98% Sauvignon Blanc, 2% Semillon

FERMENTATION & WINEMAKING

- Whole cluster pressed with limited skin contact.
- 82% fermented in stainless steel, 18% neutral French oak barriques (4 months).
- No malolactic fermentation.

ALCOHOL

Alc. 13.5% by volume

BOTTLED

September 18, 2010

PRODUCTION VOLUME

1,610 9L cases

SUGGESTED PAIRINGS

2009 Napa Station Sauvignon Blanc is a deliciously versatile wine - perfect as an aperitif, served with oysters, mussels, sushi, sashimi, lightly grilled seafood and chicken, as well as spicy Asian and Latin dishes.

For food & wine pairing visit www.napastation.com