

2010  
SAUVIGNON BLANC  
CROFT VINEYARDS  
WILLAMETTE VALLEY, OREGON

TASTING & TECHNICAL DATA

PRODUCTION: 20 CASES

SUGGESTED RETAIL PRICE: \$25.00/750ML BOTTLE

**FERMENTATION:** NATIVELY FERMENTED SLOW AND COLD IN STAINLESS STEEL FOR NEARLY ONE MONTH. THEN SUR LIE AGED FOR 4 MONTHS IN TANK STIRRED WEEKLY. FOLLOWING THE BLENDING OF OUR OTHER SAUVIGNON BLANC, THE "BLUE EYE," WE TRANSFERRED ONE BARRELS VOLUME TO A NEW FRENCH OAK BARREL ALONG WITH A HEALTHY AMOUNT OF LEES FROM THE TANK BOTTOM. THE WINE THEN SPENT ONE YEAR'S TIME AGING, STIRRED TWICE A MONTH. THE BARREL ADDED EVEN MORE WEIGHT AND CREAMINESS TO BETTER BALANCE OUT THE BRIGHTNESS AND ACIDITY THIS VARIETY HAS TO OFFERS.

**VINEYARD:** CROFT VINEYARD IS LOCATED ON THE WEST SIDE WILLAMETTE VALLEY IN DALLAS, OREGON. ORGANICALLY AND METICULOUSLY FARMED BY THE CROFT FAMILY AND THEIR AMAZING VINEYARD MANAGER RAYMOND NUCLO. IT IS ONE OF THE FEW NOTABLE SITES FOR SAUVIGNON BLANC IN THE STATE OF OREGON THAT ALL OF THE TOP PRODUCERS SOURCE FROM. IT'S OUR PLEASURE TO WORK WITH THEIR OFFERINGS.

**WINE ANALYSIS:** pH OF 3.15, TA 6.4 GRAMS PER LITER, MALATE 1.9 GRAMS PER LITER, VA 0.050 GRAMS PER 100 MILLILITERS, RESIDUAL SUGAR 4.5 GRAMS PER LITER, ALCOHOL 13.5%

WINEMAKER TASTING NOTES

SUGGESTED SERVING TEMPS: 45°-48° F/7°-9° C

COLOR: PALE STRAW/YELLOW WITH A GREEN HIGHLIGHT.

AROMA: PEACH, PEAR, GUAVA, PASSION FRUIT, AND GRAPEFRUIT ACCENTED WITH JUST A TOUCH OF BAKING SPICES AND BARREL NOTES.

MOUTHFEEL: ROUND ENTRY RICH ALONG WITH LIVELY ACIDITY PROVIDE FOR A LONG FINISH. EXCELLENT EXAMPLE OF A MATURE SAUVIGNON BLANC.

PAIRINGS

SALMON, LOBSTER, CRAB AND SHRIMP, CHICKEN, PORK. PASTA IN A VARIETY OF SAUCES. VEGETABLE, POTATO-BASED, CHOWDERS, BISQUES OR CHICKEN SOUPS. CHEVRE AND OTHER FRESH CHEESES, BRIE AND OTHER SEMI-SOFT CHEESES, SWISS, GOUDA AND OTHER MILD, FIRM CHEESES.

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