

# 2011

## BLUE EYE

### SAUVIGNON BLANC

WILLAMETTE VALLEY, OREGON

#### TASTING & TECHNICAL DATA

PRODUCTION: 175CS - 12PK/750ML; 50CS - 12PK/375ML

SUGGESTED RETAIL PRICE: \$20.00/750ML BOTTLE; \$10.00/375ML BOTTLE

**FERMENTATION:** THERE WERE TWO LOTS - CROFT AND OSTER VINEYARDS. THE MAJORITY OF THE CROFT PORTION WAS NATIVELY FERMENTED SLOW AND COLD IN STAINLESS STEEL FOR NEARLY ONE MONTH. WE DID FILL ONE YEAR OLD FRENCH OAK BARREL WITH CROFT AND PUSHED IT THROUGH SECONDARY FERMENTATION. THE OSTER PORTION WAS FERMENTED USING A MULTISTRAIN YEAST CALLED ALCHEMY 2 THAT PRODUCES PRECURSORS FOR PASSION FRUIT IN 2 NEW BARRELS, ONE FRENCH OAK AND ONE ACACIA. WE PUSHED BOTH OSTER BARRELS THROUGH MALOLACTIC FERMENTATION TOO. THE SECONDARY FERMENTATION MELLOWED THE ACIDITY, ROUND OUT THE MOUTHFEEL, AND ADDED TO THE COMPLEXITY OF THE BLEND. THE 79% CROFT 21% OSTER BLEND WAS DETERMINED AND THEN COMPLETED. THIS AMAZING CUVÉE WAS AGED AND STIRRED ON ITS GROSS LEES BIWEEKLY FOR 7 MONTHS. THIS PROCESS MARRIED THE TWO SITES AND ADDED EVEN MORE WEIGHT AND CREAMINESS TO BETTER BALANCE OUT THE CLASSIC 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. OSTER VINEYARD IS LOCATED ON THE EAST SIDE OF THE WILLAMETTE VALLEY IN MOUNT ANGEL, OREGON. THERE IS NOW 2 ACRES OF SAUVIGNON BLANC GROWN THERE EXCLUSIVELY FOR KANDARIAN WINE CELLARS. PLANTED AND CARED FOR SINCE 2006 BY THE KRAEMER FAMILY. THIS PLACE IS A DIAMOND IN THE ROUGH THAT HAS ENDLESS POTENTIAL.

**WINE ANALYSIS:** PH OF 3.1, TA 8.2 GRAMS PER LITER, MALATE 1.75 GRAMS PER LITER, RESIDUAL SUGAR 2.0 GRAMS PER LITER, ALCOHOL 13.3%

#### WINEMAKER TASTING NOTES

**SUGGESTED SERVING TEMPS:** 42°-45° F/6°-8° C

**COLOR:** PALE STRAW WITH A GREEN HIGHLIGHT.

**AROMA:** RED GRAPEFRUIT, NECTARINE, GUAVA, PASSION FRUIT, GRASS, AND HONEY CRISP APPLES ACCENTED WITH LEMON THYME.

**MOUTHFEEL:** CRISP AND LIVELY ACIDITY YET VISCOUS AND ROUND MAKES FOR AN EXCELLENT AND REFRESHING BALANCE.

#### PAIRINGS

DELICATE FISH, 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.

MAILING ADDRESS PO Box 893, VENETA, OR 97487  
WWW.KANDARIANWINECELLARS.COM 541.944.3656

RETAIL PURCHASES: HALEY KANDARIAN 541-944-3656