

# Ceago 2007 “Kathleen’s Vineyard” Sauvignon Blanc



## **Grape Source:**

100% estate grown and hand harvested from our certified Biodynamic® vinegarden in Lake County, California. Harvested from August 15th , 2007 at 22.6 brix

## **Cooperage:**

100% stainless steel fermentation.

## **Technical Data:**

Lake County, Clearlake AVA

13.0% Alcohol by volume

0.02% RS

0.65 / 3.30 pH

2600 cases produced

Certified Biodynamic® by Demeter®

## **Growing Season:**

The 2007 growing season started off with a good sunny spring that followed though into the summer. Harvest started in mid August and gave a light crop which accelerated the ripening, however, quality and concentration stayed strong making the wines exceptional.

## **Vinification:**

The grapes were whole cluster pressed in our tank press in an atmosphere excluding oxygen. The must was clarified with low levels of turbidity and settled at low temperatures. Once the wine was clear and free of solids, fermentation began and proceeded over a three week period, then stayed on lees contact for 4 months. We produce a slight frisanite in this wine that preserves freshness and allows us to maintain SO2 levels below 100 ppm.

## **Winemaker Notes:**

Our 2007 Sauvignon Blanc has pure aromas of white peach and melon with hints of grapefruit that lead to well balanced fresh fruit flavors with a silky texture and a slight effervescence. This wine exemplifies the purity and cleanliness of a Biodynamic wine that pairs well with most spring and summer foods including salads, vegetable dishes, light pasts and seafood.