

Ceago 2006 “Kathleen’s Vineyard” Sauvignon Blanc



Grape Source:

100% estate grown and hand harvested from our certified Biodynamic® vinegarden in Lake County, California. Harvested from September 12th to 22nd, 2006 at 23.4 brix

Cooperage:

100% stainless steel fermentation. After fermentation 7% of the wine was transferred to a combination of new French and Eastern European oak barrels to settle for 6 weeks.

Technical Data:

Lake County, Clearlake AVA

13.0% Alcohol by volume

0.04% RS

0.66 / 3.40 pH

3800 cases produced

Certified Biodynamic® by Demeter®

Growing Season:

The 2006 growing season was marked by high precipitation levels during winter and early spring. The hot, dry summer at Clearlake let the grapes ripen smoothly free of disease and fungus pressures.

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 2006 Sauvignon Blanc has crisp and fruity flavors that exemplifies the purity and cleanliness of Biodynamic wines. It has pure aromas of melon and green apples with hints of lime and grapefruit. Our Sauvignon Blanc pairs well with most spring and summer foods including salads, vegetable dishes, light pasts and seafood. Enjoy!

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Accolades



“Nose of lime peel, tropical fruit, herb/thyme and matchstick notes; fennel, lime, kiwi fruit, melon flavors; bright, snappy acidity; integrated”

-San Francisco Chronicle

Rated 4.5/5 Stars, “Tropical. Not varietal, but lovely. Aromas and flavors of rose petal, ver-bena, lemon and melon. Undercurrent of spice.”

-Press Democrat

“Wine of the future, today! Biodynamically raised fruit makes this wine extra appealing. An almost green-gold color with aromas of citrus, melon and fig, a note of mint and vanilla make this wine complex yet subtle. The creamy, nicely balanced mouth feel is full of tropical fruit flavors and accented with a zesty, spicy clean finish”

-Modesto Bee

Top 100 Wines of 2004

2003 Sauvignon Blanc

-San Francisco Chronicle

Gold Medal, West Coast Wine Competition

2001 Sauvignon Blanc

Gold Medal, Riverside International Wine Competition

2002 Sauvignon Blanc

Silver Medal, San Diego National Wine Competition

2001 Sauvignon Blanc

