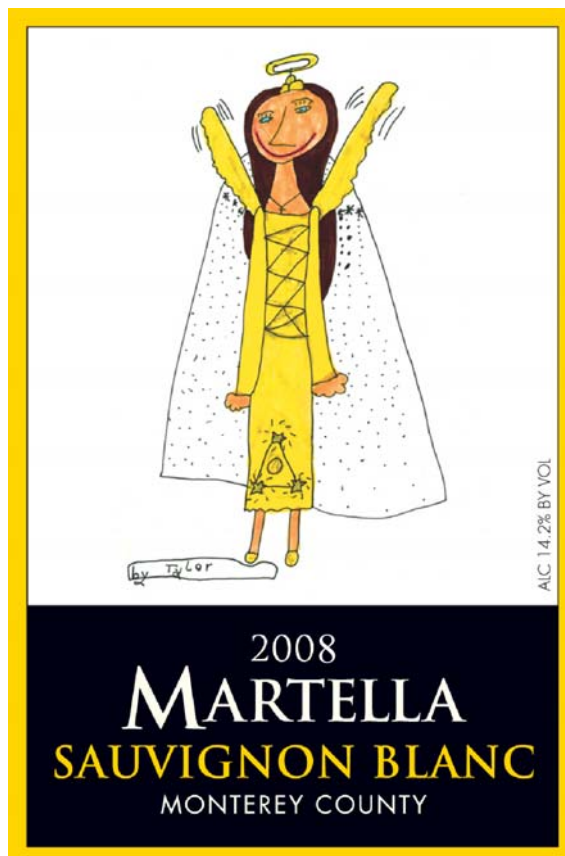


WINE NOTES



Art Work: 'Peace Angel' by 6 year old Tyler Davis

VARIETY

SAUVIGNON BLANC

PERCENTAGE

100%

GROWING AREA

MONTEREY COUNTY
SCHEID VINEYARD

FERMENTATION

55°F IN STAINLESS

AGING:

5 MONTHS
IN STAINLESS
SUR LIEES 3X PER WEEK

TOTAL ACID / PH:
ALCOHOL CONTENTS:
BOTTLING DATE:
RELEASE DATE:
TOTAL CASES:
RETAIL PRICE

.66gm/100ml / 3.59ph
14.2% by VOLUME
FEBUARY 17, 2009
MAY 2, 2009
579 CASES
\$16.50

It's pure pleasure in a bottle, from the pineapple and vanilla bean nose to the subtle pear-like flavors in the mouth, enhanced by delicate floral notes, crisp acidity and a clean mineral undertone. Michael lets the delicious fruit with its native yeasts shine through in this oak-free fermentation in stainless steel, followed by a sur lies regime (stirring the yeast lees with the wine) to integrate taste and texture for a seamless, silky mouth feel. A perfect apéritif, this Sauvignon Blanc is also a choice dinner companion for the lighter foods of summer like pasta and smoked chicken salads, grilled shrimp and fresh tomatoes and asparagus. It's a picnic "must" for warm summer afternoons, thanks in part to the friendly screw-cap bottle. And somehow the "Peace Angel" on the label (designed by Tyler Davis, a first-grade art student of Michaels' wife Beverly) looks happier than ever this year.

Michael Martella Wines

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