

SELBY SAUVIGNON BLANC SONOMA COUNTY 2008

The beauty of stainless steel fermented Sauvignon Blanc is that it can pair wonderfully with all kinds of food or stand on it's own because it is so approachable. But the trick is to make it interesting by extracting its concentrated flavors and balancing them with a crisp clean finish. The final touch? A delicate kiss of Semillon.

- Susie Selby



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TASTING NOTES:

Loaded with rich concentrated flavors of melon, minerals and lemon-lime nuances, that trickle crisp and clean on the palate. Ending with a snappy well rounded finish. Enjoy with a broad array of cuisine or simply as an aperitif.

PROFILE INFO:

Appellation: Sonoma County
Vineyards/blend: 94% Sauvignon Blanc from Olson Vineyard in Dry Creek Valley and Lyon Vineyard in Alexander Valley. 6% Semillon from Lyon Vineyard.
Brix at Harvest: 23.5
Harvest date: October 2008
Alcohol: 13.7%

OTHER NOTES:

Fermented for three months in stainless steel tanks at a cool 55 degrees.
Bottled: April 2009
Cases Produced: 1800
Release Date: July 2009