

SELBY SAUVIGNON BLANC SONOMA COUNTY 2007

The beauty of Sauvignon Blanc is that it can pair wonderfully with all kinds of food or stand on its 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.

- 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: 100% Sauvignon Blanc from O'Neil Vineyard located in Russian River Valley, Olson Vineyard in Dry Creek Valley and Lyon Vineyard in Alexander Valley
Brix at Harvest: 23.5
Harvest date: October 2007
Alcohol: 13.0%

OTHER NOTES:

This Selby Sauvignon Blanc is 100% stainless steel fermented for three months at a cool 55 degrees.
Bottled: January 2008
Cases Produced: 1700
Release Date: May 2008