



MAIN STREET WINERY

SAUVIGNON BLANC

2009

VINEYARD INFORMATION Our 2009 Sauvignon Blanc was sourced from 100% Monterey County vineyards. This marine-influenced, breezy site is ideal for growing Sauvignon Blanc rich with intense tropical characteristics. The coastal vineyards allow for a longer ripening season, which results in a beautiful balance of sugar, acidity and fruit.

WINEMAKING After pressing the Sauvignon Blanc grapes, the free run juice was cold-fermented and aged in stainless steel tanks. The wine was bottled early to retain freshness, varietal expression and racy acidity.

TASTING NOTES The Main Street 2009 Sauvignon Blanc is crisp and refreshing with bright notes of tropical fruit, melon and pear. The wine is aromatic, and remarkably refreshing with lemon and lime woven into the finish. The Sauvignon Blanc is quite versatile and pairs nicely with a fresh mozzarella, tomato and basil salad drizzled with olive oil. Also try pairing this Sauvignon Blanc with herb-roasted chicken served over wild rice.

TECHNICAL ANALYSIS

• COMPOSITION	100% Sauvignon Blanc
• APPELLATION	100% Monterey County
• ALCOHOL	13.8%
• TOTAL ACIDITY	0.61g/100ml
• pH	3.27
• RESIDUAL SUGAR	0.24g/100ml
• NOTES	

