



BEARBOAT

SAUVIGNON BLANC

Alexander Valley

Vintage 2007

Grapes:

100% Sauvignon Blanc

Tasting Notes:

Pale straw color with intense aromas of citrus fruit and fresh cut grass. On the palate it is medium bodied with crisp acidity. Well balanced with a lingering citrusy finish.

In the Vineyards:

100% grapes come from Alexander Valley. This AVA grows Sauvignon Blanc grapes with ripe melon and citrus flavors and hints of fresh cut grass. Fruit is harvested by hand in small containers with the philosophy that higher attention to detail yields higher quality. Whole clusters are pressed for gentle handling to bring out pure fruit aromas and flavors.

Vinification:

70% of the must is fermented in stainless steel to retain fresh fruit aromas.

Aging:

20% is fermented and aged in one year old French oak for added roundness. 10% is fermented and aged for 5 months in new American oak for added complexity.

Food Pairing:

Roast chicken, seafood pasta, vegetarian soups, seafood salad



RÉMY COINTREAU USA