



**FOURSIGHT WINES**

## *2007 Late Harvest Sauvignon Blanc*

### WINEMAKER'S NOTES:

We picked the grapes for this late-harvest blend right after Thanksgiving. Clusters that had been left hanging had developed intensely sweet, fruity flavors with some botrytis. We added fruit from a few errant Gewurztraminer vines in the vineyard—a result of error on the nursery's part when the Pinot Noir was planted, but one we're now very thankful for now as the Gewuzrt grapes add great aromatics to our late-harvest wine.

We harvested these grapes ourselves, selecting them cluster-by-cluster and sometimes berry-by-berry. Then we pressed the fruit in a small, hand-operated basket press. It was fermented with wild yeast, aged in stainless steel so there would be no interference with the sweet, fruit flavors. Only six cases were made of this wine.

**Varietals:** Sauvignon Blanc with a touch of Gewurztraminer

**Brix At Harvest:** 30

**TA:** 4.34 g/L

**pH:** 3.79

**Alcohol:** 15.6%

**Residual Sugar:** 1.55 Degrees Brix

**Aging:** 100% stainless steel

**Cases Produced:** 6

**Bottle Size:** 375mL

**Release Date:** March 2009

**Suggested Retail Price:** \$30

### Contact Info:

Kristy Charles, Foursight Wines

(707) 895-2889, [kristy@foursightwines.com](mailto:kristy@foursightwines.com)

