



CONN CREEK  
N A P A V A L L E Y

## 2009 Napa Valley Sauvignon Blanc

CONN CREEK IS A BOUTIQUE WINERY LOCATED ON THE SCENIC SILVERADO TRAIL IN THE HEART OF NAPA VALLEY. WE SOURCE GRAPES FROM PRIZED VINEYARDS ACROSS NAPA VALLEY'S SUB-APPELLATIONS TO CRAFT OUR WINES. LIKE A GOURMET PANTRY OF SPICES, EACH VINEYARD AND APPELLATION CONTRIBUTES DISTINCTIVE CHARACTERISTICS TO THE WINE. IN OUR NAPA VALLEY SERIES, WE SHOWCASE SOME OF THE BEST OF THE BORDEAUX VARIETALS GROWN IN THE REGION, INCLUDING THIS CRISP AND REFRESHING SAUVIGNON BLANC PRODUCED IN LIMITED QUANTITIES.

### [ TASTING NOTES ]

Grapefruit, lime, and honeysuckle aromas warm to nectarine and acacia floral scents. The refreshing aromatic characters are consistent with clean, zesty flavors. Bright and lively grapefruit re-emerges with a flinty, Pippin green apple flavor. A lingering finish of apricots with a hint of minerality keeps this focused wine youthful and intriguing.

### [ VINEYARDS & VINTAGE ]

- The 2009 growing season was mild and consistent, allowing the grapes to achieve full flavor development. Late spring rains along with the mild temperatures helped delay and minimize the need to irrigate. Careful pruning of the vines provided extra shade shelter to the ripening fruit, thus enhancing lively citrus characters and bright acids.
- The fruit was sourced from a parcel of our esteemed Herrick Ranch Vineyard located on an island in the middle of the Napa River. Heavier clay soils in this part of the Stags Leap District AVA are ideally suited for Sauvignon Blanc.
- The Sauvignon Blanc clones at Herrick Ranch include Sauvignon Musque, which contributes a delicate floral essence.

### [ WINEMAKING ]

- The grapes were fermented cold and aged in stainless steel to preserve the vineyard's *terroir* and true varietal character.
- After fermentation, a small portion was racked to one-year-old French oak barrels for three months. The barrel portion was aged sur lie to add richness and texture.

### [ FOOD PAIRINGS ]

- Seafood ceviche or salad
- Oysters on the half shell
- Grilled fish or chicken with mango salsa



### BLEND:

100% Sauvignon Blanc

### AGING:

Stainless steel + 1 year-old  
French oak barrels for 3 months

### ALCOHOL:

14.5 %

### TOTAL ACIDITY:

0.67 g/100mL

### PH:

3.40

### CASE PRODUCTION:

504 cases

### SRP:

\$18

*Michael McGrath*

MIKE MCGRATH, WINEMAKER