

# BRAVANTE VINEYARDS

## 2009 NORTH COAST SAUVIGNON BLANC

The 2009 North Coast Sauvignon Blanc was harvested September 16<sup>th</sup>. The fruit was beautiful after a nice growing season. This wine is mostly tank fermented with a few barrels fermentations to add complexity and richness. The Sauvignon Musque clone adds bright fruit and a rich texture to the wine. The traditional Sauvignon Blanc gives the wine acidity and the lemony aromas and flavors.

Our North Coast Sauvignon Blanc is medium bodied with nice acidity. Aromas of nectarine and melon fill your nose with hints of lemon peel. The flavors follow the aromas and the wine finishes with a lot of richness from the Musque.

### Viticulture

Appellation:	100% North Coast 100% Suisun Valley
Vineyard	100% Gary Mangles Vineyard
Varietal Content:	68.5% Sauvignon Musque 31.5% Sauvignon Blanc

### Winemaking:

Barrel Fermentation:	26% barrels 8% New French Oak
Harvest Brix	23.1Brix
Bottling:	March 2010
Alcohol:	13.6%
Cases produced:	385 cases
Release date:	September 1, 2010
Vineyard manager:	Gary Mangles
Winemaker:	Duane D. Dappen