



**The Border**  
SAUVIGNON BLANC

## Sauvignon Blanc

VINTAGE	2006
VINEYARD	Barnwood Vineyard
APPELLATION	Santa Barbara County
BRIX AT HARVEST	23.5°
ALCOHOL	13.5%
pH	3.35
TA	7.1g/L
BOTTLING DATE	04-12-2005

### **Lay of the Land**

Nestled in Santa Barbara County's Cuyama Valley, Barnwood Vineyards offer an entirely unique soil and climate profile for the production of premium Bordeaux and Rhone varieties. At 3,200 feet above sea level, high desert temperatures are cooled by afternoon breezes that meander along the path of the dormant Cuyama riverbed.

During the growing season daily temperatures can fluctuate by as much as 50 degrees. This climate, combined with the well draining gravel and sandy loam soils, contributes to the intense character and flavors found in wines produced from our mountain estate.

### **2006 Harvest Details**

The Sauvignon Blanc was harvested at a moderate ripeness with the natural acidity in balance. The fruit was light gold in color. Picking dates were right on target and Sauvignon Blanc was the first grape variety to arrive at the winery and in excellent condition.

### **Cellar Report**

After hand picking, the grapes were whole cluster pressed. 95% of the juice was slowly fermented over a 30 day period at 50° in stainless steel tanks with no malolactic fermentation. The remaining 5% was barrel fermented to add texture to the blend.

### **End Result**

Lively and crisp, this light gold wine has aromas of citrus and fresh herbs. Grapefruit and mango flavors with a hint of herbaceous undertones fill the mid-palate leading to a clean and refreshing finish. The 2006 Sauvignon Blanc is an excellent pairing with appetizers or matched with grilled fish and various seafood dishes.

*Release of 2,090 Cases.*

[www.BarnWoodWine.com](http://www.BarnWoodWine.com)

