



WINEMAKER: *Rob Lawson*

OWNERS: *David and Maryann Johndrow*

2009 JOHNDROW "CLARITY" SAUVIGNON BLANC

The 2009 Johndrow "Clarity" Sauvignon Blanc displays a brilliant medium straw color. A romance of aroma and bouquet of orange blossoms, ripe peaches, hints of crushed almonds and a touch honey along with classic Sauvignon Blanc floral aromas. The palate begins with crisp yet soft Meyer lemon flavors and Crenshaw melon. The paradoxical mid-palate has a creamy mouth feel of mandarin oranges, yellow peaches and a touch of spice. The long finish exhibits ripe peach and citrus blossom. Clarity is full of surprises and in a word "exceptional"! One taste and you will be hooked - Pour and Enjoy!

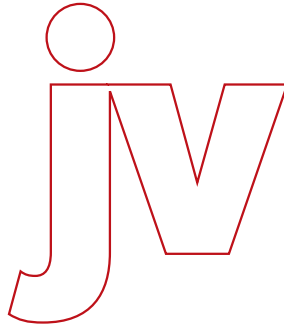
BLEND:	<i>93.5% Sauvignon Blanc – 6% Viognier – 5.5% Pinot Gris</i>
HARVEST:	<i>September 2009</i>
RELEASE:	<i>Summer 2010</i>
FERMENTATION REGIME:	<i>Stainless steel "cuvés" and French Taransaud medium toast barrels</i>
BOTTLED:	<i>May 2010</i>
TOTAL ACIDITY:	<i>0.51g/100ml</i>
PH:	<i>3.53</i>
ALCOHOL:	<i>13.5%</i>
PRODUCTION:	<i>1200 cases</i>
OPTIMUM DRINKING:	<i>2010-2025</i>
PRICE:	<i>\$12.00</i>

APPELLATION:	<i>California</i>
VINEYARDS:	<i>Lake County, Napa Valley and Clarksburg</i>

WINEMAKING

We blend our Sauvignon Blanc with grapes grown for us by a handful of conscientious growers to create a vibrant, lovely, flavorful wine. Long, slow, cold stainless steel fermentation retains the fresh fruit aromas and flavors characteristic of optimally ripe Sauvignon Blanc. A small portion of the Viognier was barreled down towards the end of fermentation, with lees and the lees were stirred periodically to add complexity and mouth feel to the final blend.





FIND YOUR HAPPY PLACE

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