



## 2010 Johndrow "Clarity" Sauvignon Blanc

**Vintage:** 2010

**Varietal breakdown:** Sauvignon Blanc – 75%, Flora – 5%, Pinot Gris – 20%

**Appellation:** California

**Vineyards:** Lake County, Napa Valley

**Harvest Date:** October 2010

**Analysis:**

TA – 0.553 g/100 ml

pH – 3.62

Alcohol: 13.5%

**Date bottled:** SEPT 6, 2010

**Cases bottles:** ~ 1200 cases

**Tasting Notes:**

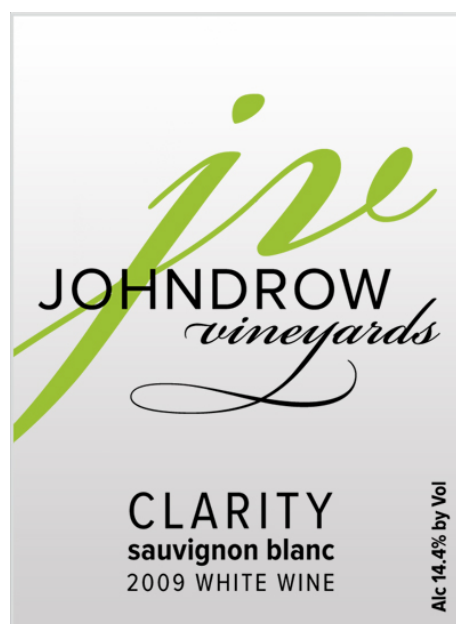
Brilliant medium straw color. An aroma and bouquet of orange blossoms, ripe peaches, hints of crushed almonds and a touch of Bit-o-honey along with classic Sauvignon Musque floral aromas.

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 rosemary. The long finish exhibits ripe peach and citrus blossom.

**Winemaking:**

A long, slow, cold stainless steel fermentation retains the fresh fruit aromas and flavors characteristic of optimally ripe Sauvignon Blanc. A small portion of the Sauvignon Blanc and Flora were 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.

**Release date:** 7/1/12



**Winemaker:** Rob Lawson

**Proprietor:** David Johndrow

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