

AMERICAN
★ ★ ★ WINE CLUB ★ ★ ★

2007
Eos Estate Sauvignon Blanc
Paso Robles

Winemaker Comments

Our Eos Estate Sauvignon Blanc is classically aromatic – passion fruit and lemon grass predominate. A refreshing burst of citrus and white peach in the mouth – crisp and clean, without being austere.

Fermented cold in stainless steel to preserve aromatics, with a small barrel-fermented portion to enhance texture.

Wine Notes

NOSE: Bright aromas of passion fruit, lemon grass, green mango and jasmine.

MOUTH: Crisp acidity with hints of grapefruit and white peach.

FINISH: Clean and refreshing.

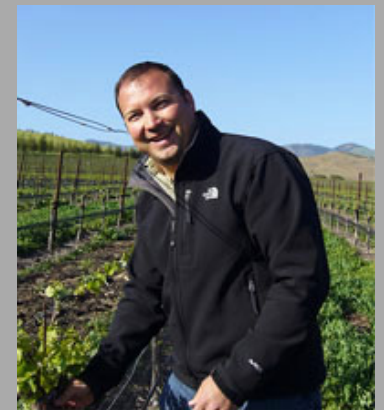
Food Pairing Recommendations

Serve with melon & prosciutto, pizzetta bianco and warmed goat cheese.



Technical Notes

VARIETAL:	100% Sauvignon Blanc
HARVEST DATE:	09/10/07
HARVEST BRIX:	22.6°
RESIDUAL SUGAR:	.04%
TOTAL ACIDITY:	0.68g/100ml
pH:	3.38
FINISHED ALCOHOL:	12.5%
BARREL REGIME:	100% cold fermentation in stainless steel tanks. No malolactic fermentation or oak barrel aging.
VINEYARD LOCATION:	100% Paso Robles



Winemaker
Nathan Carlson