



2008 SAUVIGNON BLANC “Kick Ranch” Sonoma County

The Carica 2008 Sauvignon Blanc is a blend of 75% Sauvignon Blanc and 25% Sauvignon Musque, made in a classic French style. It pairs exceptionally well with composed salads, shellfish, and other seafood.

This wine has clean aromas, an intense mouth feel, and a prolonged refreshing finish.

Aromas

new mown hay, papaya, pineapple

Flavors

grapefruit, guava, mango, lime

Winemaking Notes: The grapes were harvested cold in the very early morning on August 29, 2008 -- 75% Sauvignon Blanc, 25% Sauvignon Musque. We pressed the grapes as whole clusters and cold settled for 36 hours prior to racking and start of fermentation. Ninety percent of the wine was cold fermented for 50 days in stainless steel to dryness at an average temperature of 55 degrees. Ten percent of the wine was barrel fermented in new French oak with lees stirring, and then blended back into tank fermented wine prior to cold stabilization. Bottled in May 2009.

The Vineyard: Kick Ranch has become a premier Sonoma County vineyard, wonderfully sited on the western flank of Spring Mountain, north east of Santa Rosa, California. This 41-acre vineyard uses sustainable viticulture practices to produce outstanding Sauvignon Blanc grapes, as well as highly sought-after Rhone varietals.

Winemaker, Charlie Dollbaum
593 cases produced
\$21 per bottle

