



**2008 White Oak Point
White Wine
California**

Harvest

100.0% Sauvignon Blanc –
Amorosa Vyd. - Lodi
Brix: 22.2 degrees brix
pH : 3.42
Total Acidity: 0.93 grms. / 100ml
Date: 14 Aug. 2008

Wine

Bottled: 23 February 2009
Alcohol: 12.4%
pH: 3.51
Total Acidity: 0.98 grms. / 100ml
Barrel Aging: none
Cases Produced: 125

WINEMAKING NOTES

The grapes our White Oak Point were again grown on the Vino Con Brio Estate (I am their Winemaker). The fruit was whole cluster pressed and 100% cold fermented in stainless steel. Utilizing specialty yeast, known as 71B, and avoiding malo-lactic fermentation we further enhanced the fruit profile of the wine.

TASTING NOTES

Floral aromas with citrus and fresh spice entice the taster to enjoy flavors that are full and refreshing. Floral qualities carry through out the flavors. The wine finishes with a clean crisp impression. Great for spring and summer enjoyment, this wine will accompany all lighter pasta, chicken or fish dishes.

Paul