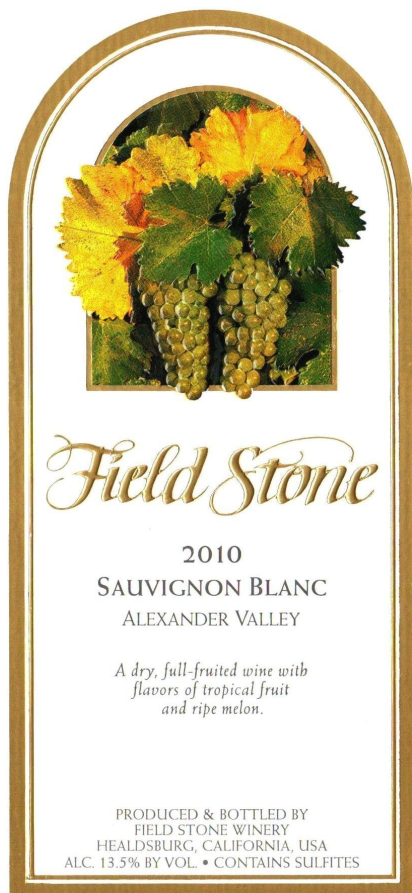


# Field Stone

WINERY & VINEYARD



Vintage: 2010

Varietal: Sauvignon Blanc

Appellation: Alexander Valley

Vineyard: Redwood Ranch

Harvest Date: September 9, 2010

Average Sugar at Harvest: 22.4 Brix

Fermentation: 70% Steel, 30% Seasoned French Oak

Barrel Aged: Seasoned French Oak: 10%, 4 mos.

Malolactic Fermentation: None

Average Acid at Bottling: 5.38 gm/liter

Average pH at Bottling: 3.24

Residual Sugar at Bottling: Dry (.055 gm/liter)

Alcohol: 13.5% by volume

Cases Produced: 680

## The Story Behind Our Sauvignon Blanc

As you may expect from its label, this wine is styled in the Field Stone manner *where emphasis is placed on a bright, deep, fruit-forward expression*. Our neighboring Redwood Ranch Vineyard source is ideally located in cooler benchland soil along the Russian River. (Our powerful red wines come from our warmer, higher elevation, rocky volcanic soils.) It is a newly planted vineyard that has come into its full fifteenth-year of maturity, bearing fruit that consistently gives us a wine in the appealing "New World" style.

## The Wine

Proud of our reputation as "a consistent producer of one of California's better Sauvignon Blancs" (Robert Parker), we release our outstanding '10 vintage wine to you with great expectations. Hand-harvested in the cool of early morning, about 70% of the grapes were cold fermented in stainless steel in order to capture their delightfully crisp and complex fruit character. About 30% were barrel fermented and aged in seasoned French oak to enhance the wine's supple mouth feel. Fermentation was finished without malolactic fermentation to further accentuate this wine's fresh-fruit character. With food, Sauvignon Blanc is one of the most versatile of all white wines. Ours is especially delicious when served slightly chilled with brightly flavored Mediterranean, Caribbean, and Southwestern-Hispanic foods. And unlike other white wines, we have found that our Sauvignon Blanc is one of the best complementary matches with corn and corn-based foods (polenta, tortillas, and tamales) and with herbal fare (basil, garlic, and cilantro). Our Sauvignon Blanc also serves as a delicious aperitif and, of course, either chilled or, at cool room temperature, it is a superb table accompaniment to poached or grilled seafood, chicken, pastas, salads and many vegetarian dishes.