

## 2010 SAUVIGNON BLANC

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I honestly had reservations about making this wine from our Estate Vineyard. Most Paso Robles Sauvignon Blancs in my opinion, are a bit too tropical and lack some of what I consider critical components of what most SB lovers require in their wine. I chose to try making the wine with protocols that many top New Zealand and Napa producers use. Some of these techniques are closely guarded secrets. Well, not too secret... I got a hold of them. The result blew me away—everything I want in an SB and then some. The 2010 Villa San-Juliette Sauvignon Blanc is an exceptionally fragrant and juicy wine, the result of a two-month long fermentation at very cool temperatures. This serves to trap and protect the most delicate of components. Aromas of gooseberry and tangerine are underscored by defining notes of freshly cut grass. Lively acidity maintains the lush, mouthwatering flavors of grapefruit and melon.

– **Matt Ortman**, winemaker

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APPELLATION	Paso Robles
VARIETAL COMPOSITION	100% Sauvignon Blanc
COOPERAGE	70% Stainless Steel, 30% sur-lies in neutral French barrels for 14 months
ALCOHOL	13.5%
TOTAL ACIDITY	0.75 g/100ml
pH	3.09
CASES PRODUCED	2,700

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