



Cole Bailey Vineyards

2007 SAUVIGNON BLANC SESQUIPEDALIAN

FRUIT:

From the Sanford Ranch in Talmage in Mendocino County. It was planted with Clone 1 in 1983 in 7x11 spacing.

WINEMAKING NOTES:

The 2007 Sesquipedalian Sauvignon Blanc is a lively and refreshing wine that exemplifies the best varietal character from these Mendocino grapes. The grapes were harvested in the cool, early morning and gently pressed. The juice was fermented cold in tank for over three weeks then transferred with lees to small neutral barrels.

The aroma is inviting with a medley of melon, green apples and stone fruits. The lees contact over six months of elevage lends a creamy mouthfeel. Not having undergone malolactic fermentation the wine retains a citrus core of lime and tangerine flavors not unlike candied lemon drops.

APPELLATION:

Mendocino, California

VINEYARDS:

10 acres in Talmage

EXPOSURE:

Vineyard faces southeast; vertical shoot positioning, careful canopy management for optimal sun exposure to the fruit; exposure allows the development of complex flavors

VARIETAL CONTENT:

100% Sauvignon Blanc

TYPE OF OAK:

neutral oak for storage only.

ALCOHOL:

13.5%

TA:

0.67 g/100 ml

PH:

3.7

CASES PRODUCED:

427 cases

SUGGESTED RETAIL PRICE:

\$18.00

HOW TO BUY:

www.colebailey.com or select restaurants and retailers



Cole Bailey Vineyards, 1482 Inez Way, Redwood Valley, CA 95470

(707) 485-9507 (ph), (707) 485-1704 (fax), email: jmalloy@colebailey.com
