

# Vinoce

## 2006 Sauvignon Blanc

<b>Harvest Date:</b>	Grapes harvested in Mid-September
<b>Average Sugar at Harvest:</b>	23.5 Brix
<b>Fermentation:</b>	Our fermentation is completed in stainless steel tanks and aged in neutral French Oak barrels.
<b>Blend:</b>	100% Sauvignon Blanc
<b>Alcohol:</b>	13.2%
<b>Appellation:</b>	100% Napa Valley
<b>Suggested Bottle Price:</b>	\$22

**Brian Nuss, Winemaker's Tasting Notes:** A beautiful combination of fruit, elegance and rich textures makes this a delightful drinking Sauvignon Blanc. This wine shows bright clean notes of grapefruit, herbs, orange peel and honeydew melon which comes together into a medium bodied food friendly wine.

**Vinoce Vineyards' Comments:** Our Sauvignon Blanc is a perfect expression of the Pope Valley vineyards where we source our grapes. 2006 vintage began with a wet spring, followed by a warm summer perfect for ripening our grapes slowly giving us the flavors and aromas which make our Sauvignon Blanc so distinct.