



CONSPIRE

2008 Sauvignon Blanc *Rutherford*

TECHNICAL DATA

VARIETAL:
100% Sauvignon Blanc

CLONES:
50% Sauvignon Blanc
50% Sauvignon Musque

HARVEST:
September 3, 2008

BOTTLING:
January 28, 2009
125 cases produced

ANALYSIS:
TA: 7.00 g/L
PH: 3.27
ALC: 14.5%

SOLD OUT

PHILOSOPHY

Every variety has its own magical signature when grown in the perfect locale and coddled with the proper winemaking techniques. Created as a companion to MEANDER, CONSPIRE is my ABC (Anything But Cabernet) playground. It provides an open arena where I "conspire" with boutique growers to create lush, terroir-driven wines – from a range of varieties – that capture a snapshot of time and place.

~ Amy Aiken, Winemaker/Proprietor

WINEMAKING

My 2008 Sauvignon Blanc comes from a benchland vineyard tucked against the western hills of Rutherford. Baseball-sized clusters of golden brown berries were delivered cold to the winery and pressed. It was stainless-steel-fermented and sur lie aged for 5 months. The wine exhibits a creaminess and complexity driven by intense aromatics.

TASTING NOTES

Produced in a straightforward style to preserve the fresh fruit aromatics and richness. Powdered sugar, strawberry, mango, pear, tropical fruit and lemon grass aromas abound. It delivers these flavors with a generous full bodied texture enjoyable with or without food.

Meander Cellars
P.O. Box 146, St. Helena, CA 94574
p 707.963.3773 f 707.963.3883
www.meanderwines.com
info@meanderwines.com