



CONSPIRE

2009 Sauvignon Blanc *Rutherford*

TECHNICAL DATA

VARIETAL:
100% Sauvignon Blanc

CLONES:
50% Sauvignon Blanc
50% Sauvignon Musque

HARVEST:
September 1, 2009

BOTTLING:
February 17, 2010
306 cases produced

ANALYSIS:
TA: 7.30 g/L
PH: 3.31
ALC: 14.2%

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/Owner

WINEMAKING

My 2009 Sauvignon Blanc comes from a benchland vineyard tucked against the western hills of Rutherford. Hand-grenade size clusters of golden brown berries were delivered cold to the winery and pressed. Stainless Steel fermented and sur lie aged for 5 months. The wine exhibits a creaminess and complexity driven by intense aromatics.

TASTING NOTES

The floral nose, minerality and viscous mouth-feel come from the Sauvignon Musque clone, which makes up half of the wine. The refreshing acidity, truffle and classic citrus fruit flavors are attributable to a traditional Sauvignon Blanc clone. The concentration, balance and length indicate the potential for aging.

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