



2006 Dry Creek Valley Sauvignon Blanc

Overview: The 2006 Pezzi King Dry Creek Valley Sauvignon Blanc's crisp citrus and passionfruit flavors, its brisk acidity and tangy mouthfeel make it a refreshing dry wine, and an excellent match with seafood.

Climate: In many ways, Dry Creek Valley is the quintessential Sonoma County appellation. Warm sun filled days are cooled overnight by Pacific marine air. Food-pleasing varieties like Sauvignon Blanc emerge in all their glory, both on the narrow valley floor and the hillsides above.

Winemaking: Pezzi King selects its Sauvignon Blanc grapes from exceptional vineyards in the Dry Creek Valley. The Pezzi King winemaker works with growers throughout the year overseeing viticultural practices and determining the date to harvest. Each block is individually picked by hand at the peak of ripeness. The fruit is gently whole cluster pressed, only the free run juice is then slowly fermented at low temperatures to preserve aromatics.

Vintage Narrative: The 2006 Sauvignon Blanc crop was smaller than usual which produced more intensely concentrated flavors.

Tasting Notes: Rich with ripe citrus, tropical fruit, mango, and pineapple. Bright and refreshing, medium weight, finishes with notes of honeyed grapefruit and lemon zest.

Technical Data:

Harvest Date: 9/2006

Appellation: 85% Dry Creek Valley, 15% Mendocino County

Vineyards: Beckstoffer Sanford Vineyard and Pezzi King Estate Vineyard

Brix: 23

Alc: 14.2%

pH: 3.37

TA: .58