



Ramsay  
2006 Sauvignon Blanc  
New Release  
Great Buy!

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## Ramsay

### Sauvignon Blanc

#### North Coast

**Grape Source** This wine is made mainly from grapes grown in Solano County's wonderful Green Valley appellation by a great farmer named Gary Mangels. The grapes come from two areas of his vineyard and are about half "regular" Sauvignon Blanc and half the lovely muscat clone of Sauvignon Blanc called Sauvignon Musque. Additionally, there is a small amount of the white grape Verdelho blended in to add a bit of mystery.

**Fermentation:** The wine's fermentation was very, very cold, at just 50 degrees. This encouraged the fruitiness of the grape to remain in the wine, and keep the wine bright and refreshing.

**Chemistry at bottling:** pH: 3.40 Total Acidity .57g/100ml Alcohol: 13.88% Free Sulfur Dioxide: 30 ppm

### Sensory Notes:

Our first Sauvignon Blanc in many years, is a spectacular wine, both in the nose and in the mouth. Fruit is everywhere—lush bright tropical fruit, along with apples, hibiscus and lavender. The wine fills your mouth with bright and intense flavors. It is a perfect match with almost any menu that is rich in savory foods.