



Harvest Date	September 1, 2008
Bottling Date	March 25, 2009
Release Date	July 27, 2009
Alcohol	14.1%
Total acid	.79
pH	2.98
Fermentation Temp	52 F
Yield	3 tons per acre
Production	9 Stainless Steel Barrels

### TASTING NOTES

Fresh, clean aromas of citrus and summer grass introduce this Sauvignon Blanc. Once sipped, there are soft, textured flavors of lemon zest, tangy green apple, pink grapefruit and melon. Slightly effervescent, it dances on the tongue. This wine makes you happy. Like a joyful choir.

## SIGNATERRA BENZIGER

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# Parcel Seven

## Sauvignon Blanc

### Russian River Valley

Melodic. Insightful. Pure.

Our Parcel Seven Sauvignon Blanc from the Russian River Valley is a signature wine. The individuality of the vineyard, the fingerprint of the vintage and the acumen of the winemaker are joined in each bottle. Expressing the marks of these three forces — earth, nature, and man — is fundamental to our mission, our philosophy and the wine we call Signaterra.

### WINEMAKER NOTES

**Earth:** At the southeastern end of the Russian River Valley, a zip code chock-full of prestigious vineyards, the Shone Farm site is ideal for growing Sauvignon Blanc. Parcel Seven's two acres have those low pH soils so important to the acid development of Sauvignon Blanc grapes. Pleasanton Rocky Loam soil help ripen the fruit flavors while maintaining the acid needed for a well balanced wine. Parcel Seven is farmed using Stellar-certified sustainable grape growing methods.

**Nature:** In this vineyard, we work closely with the powers of sun and wind. As a grape cluster develops, it's shielded from direct sun by the shade of a grape leaf or two above it, avoiding direct sun exposure, so the temperature of the surrounding air gently encourages cluster development and gentle ripening. Here, the wind is a critical component aiding grape and vine health. We use the trellising system to encourage a wind tunnel-like space at the center of the vine. This keeps fresh, healing air moving through the plant, even in the heart of summer.

**Man:** Grapes were hand harvested at night to keep the flavors bright and fresh. The juice was whole-cluster pressed using a Champagne-style press that encourages free run, clean juice. It was tank-settled at low temperatures, racked clean to fermentation tanks, then fermented slowly with native yeasts from the vineyard. The Sauvignon Blanc sat on the lees for four and a half months to impart a rich mouthfeel. These methods reveal a brighter, more elegant wine with fewer particles in suspension.