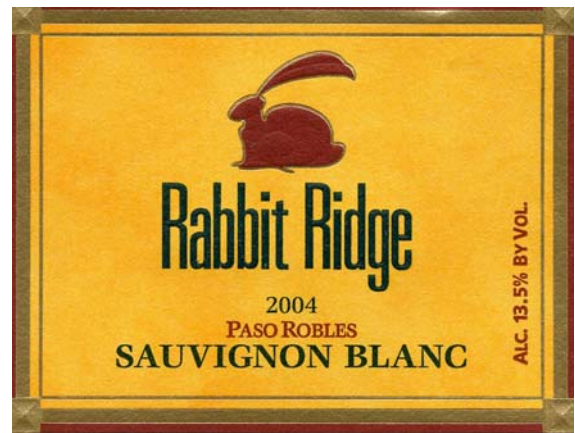




Rabbit Ridge
WINERY & VINEYARDS

2004 Paso Robles SAUVIGNON BLANC



Our Rabbit Ridge Paso Robles Sauvignon Blanc is a refreshing, crisp, fruity white wine with subtle grapefruit and herb undertones. The grapes are primarily from two French Entav clones of Sauvignon Blanc and the Sauvignon Musque clone. The fruit is crushed to the press and then cold settled at 45° for 36 hours. The wine is then cold fermented at 51° to retain all the crisp fruitiness. During fermentation the wine undergoes 100% malolactic fermentation which is done early enough in the process to prevent any buttery characters and which allows the wine to be bottled with only a very light filtration. Our Sauvignon Blanc is bone dry with no residual sugar and a very natural crisp acid (no acid was added to the wine). This wine is a good balance between the crisp grassy New Zealand style and the heavy California style Sauvignon Blancs.

Sauvignon Blanc is perfect with light fish and vegetable dishes or very chilled by the glass. 1,174 cases produced.

AWARDS & ACCOLADES



SILVER MEDAL ~ California Mid-State Fair Central Coast Wine Competition, May 2006



BRONZE MEDAL – Jerry Mead's New World International Wine Competition, March 2006



BRONZE MEDAL – San Francisco Chronicle Wine Competition, January 2006

Alcohol: 13.5%, Malic Acid: 42, Tartaric Acid: 0.548