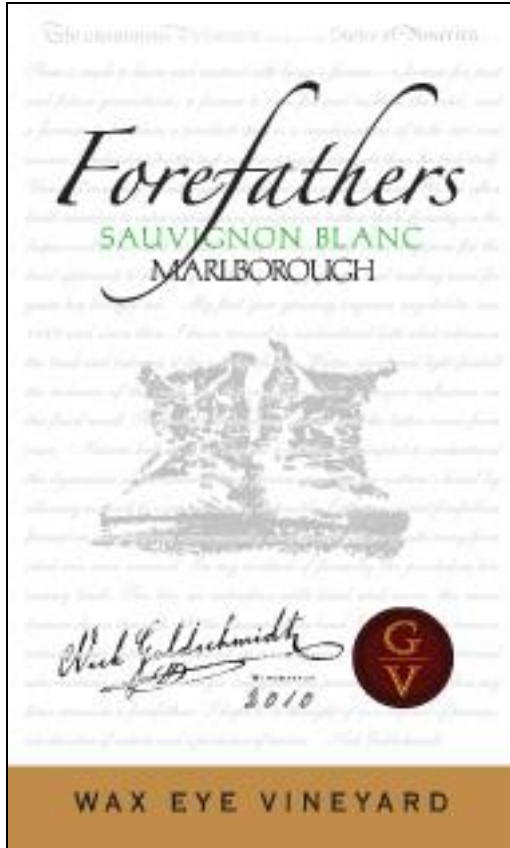


2010 FOREFATHERS

“WAX EYE VINEYARD”

MARLBOROUGH SAUVIGNON BLANC



TECHNICAL DATA

100% Sauvignon Blanc
TA: 7.2 g/l
pH: 3.24
Alcohol: 13%
RS: 1.8 g/l
CO₂: 920 mg/l
Production: 10t / hc
Soil: Loam over glacial gravels
Cases Made: 1500cs

FOREFATHERS is a collection of single vineyard, varietal wines produced in the most renowned appellations of the New World. The exceptional combination of exposure, soil, and climate in these appellations stamp their signature on these classic varietals. In turn, these New World appellations have become the “forefather” or new benchmark for these wines.

FOREFATHERS SAUVIGNON BLANC is a single vineyard wine produced from the 19 acre Wax-Eye Vineyard on Hawksbury Road in Marlborough. The glacial soils offer the vines good water retentivity and this glacial minerality often shows itself in the finished wine.

WINEMAKING

Machine harvested at 2:30 am for maximum cold temperatures, immediately pressed and inoculated. 100% stainless steel cold fermented. Aged on the lees for 3 months.

TASTING NOTES:

2010 is really bright and fresh and a bit tighter than the 2009. In Nick's words, "this vintage is more typically Sauvignon Blanc like—it has more varietal character." The 2009 is fatter, more viscous, and warmer in style. The 2010 has sandalwood in the nose and racy citrus, lemon-grass, gooseberry flavors.