

JEPSON



Vineyards • Winery • Distillery

Jepson 2001 Estate Bottled Sauvignon Blanc

HARVEST DATES: September 10 - September 15, 2001
VARIETY: 100% Sauvignon Blanc
APPELLATION: 100% Mendocino County, Estate Bottled

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VITICULTURE: Sauvignon Blanc is one of the flagship varieties of the Jepson Estate Vineyards. Great care is taken in the vineyard to produce the right balance of fruit to flavor. Thinning and canopy management help to achieve this balance in our Sauvignon Blanc and Sauvignon Musque. This hand picked fruit comes from different blocks on the Jepson Estate. Each of these blocks are located on the banks of the Russian River and ripen at a slightly different time each year allowing for their unique flavor components.

WINEMAKING: The 2001 Sauvignon Blanc was fermented in stainless steel, with a small amount of fruit barrel fermented to add complexity to the wine. After fermentation, the wine was barrel aged six months in small French Oak cooperage to add depth and concentration to the aromas and flavors. *"This wine showed itself as a singular expression of the bright flavors that come from our estate grown Sauvignon vineyards."* Alison Schneider, Winemaker.

TASTING NOTES: Aromas of grapefruit and lime trailed by subtle flavors of lemongrass, kiwi and mint. The mid-palate allows the fig flavors of Sauvignon Musque to show through, followed by a crisp lemon-lime finish.

FOOD PAIRING: Grilled shrimp topped with fresh salsa or a simple spinach salad topped with goat cheese is the perfect accompaniment. A mid-week meal of warm pasta salad with kalamata olives, pine nuts, red peppers and some asiago cheese is a great pairing with Jepson Sauvignon Blanc.

SPECIFICS:

Alcohol: 13.5%
pH: 3.10
T.A.: 0.72g/100ml
Production: 8,120 cases