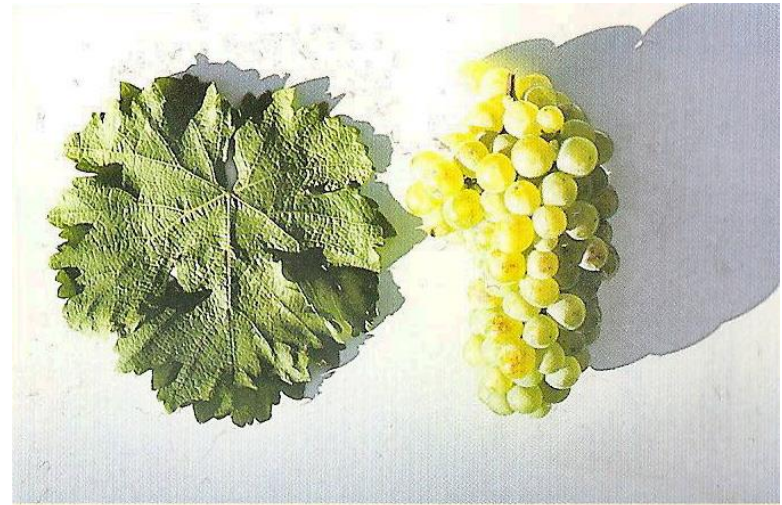


SAUVIGNON BLANC

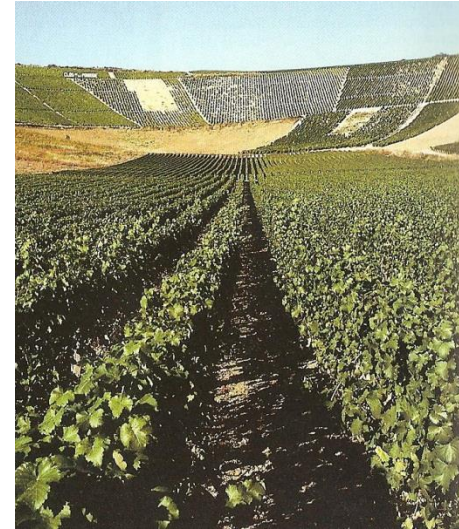
- WHITE FLESHY GRAPE WITH HERBAL CHARACTERISTICS
- POLAR OPPOSITE OF CHARDONNAY
 - WHEN A GUEST SAYS “I’D LIKE A CHARDONNAY OR SAUVIGNON BLANC...” IT’S LIKE SAYING “I’LL HAVE EITHER THE FISH OR THE BEEF”
- THE NAME COMES FROM “SAUVAGE” = “WILD”
 - GROWS IN ABUNDANCE EVEN IF IT’S NOT CARED FOR
 - UNTAMED FLAVORS: STRAW, GRASS, HERBS, SMOKE, GUNFLINT AND CAT-PEE.
- **Sauvignon Blanc is always tangy, tart, nervy, racy, or zesty, and this character pervades even sweet and dessert versions, keeping them from being cloying and sticky-tasting.**
- TOO MUCH RAIN AND IRRIGATION CAN MAKE THIS GRAPE FLABBY, VEGETAL AND OVERLY GRASSY
- PREFERS MARITIME CLIMATE; LIKES THE SUN TO BRING OUT THE TROPICAL FRUITS BUT NEEDS THE LOW TEMPS TO MAINTAIN THE CRISP ACIDITY
- A VERY VERSATILE FOOD WINE WHEN FRUIT AND ACIDITY IS BALANCED OUT
- DIFFERENT REGIONS
 - LOIRE
 - BORDEAUX
 - NEW ZEALAND
 - SOUTH AFRICA
 - CALIFORNIA
 - SOUTH AMERICA



Sauvignon Blanc: Related to the Cabernet varieties, Sauvignon Blanc is often blended with Semillon, where it shows its class in great dessert wines, or the dry Graves Bordeaux. Wines made from Sauvignon Blanc alone first appeared in the Loire (France), in Sancerre and Pouilly-Fumé, which reveal the aromas of blackcurrants and gooseberries, and have a fresh acidity combined with inimitable mineral overtones. If harvested early, Sauvignon Blanc develops grassy, vegetation aromas. It has become the second most popular white variety after Chardonnay.

FRENCH SAUVIGNON BLANC

- LOIRE VALLEY
 - LOIRE RIVER WAS USED IN MIDDLE AGES TO TRANSPORT WINE TO ENGLAND
 - IN THE WEST THERE IS MUSCADET
 - IN THE CENTRAL IS VOUVRAY & CHINON
 - IN THE EAST IS **SANCERRE AND POULLY-FUME**
- SANCERRE
 - COOL REGION ON WEST SIDE OF LOIRE RIVER
 - LOWEST TEMPERATURES AT WHICH A GRAPE CAN RIPEN, SIMILAR TO CHAMPAGNE
 - IN COOL YEARS THERE IS A NEED FOR **CHAPITALIZATION** (ADDING CANE OR BEET SUGARS TO INCREASE ALCOHOL LEVELS DURING FERMENTATION)
 - STAINLESS STEEL FERMENTED. SOME ARE DOING SOME SMALL BARREL FERMENTATIONS
 - **SOILS:** CHALKY LIMESTONES AND FLINTY HILLS
 - **CHARACTERISTICS:** Crisp, mineral, herbal, acidic, stony fruits, lime and flint
- POULLY-FUME
 - EAST SIDE OF LOIRE RIVER
 - FUME REFERS TO "SMOKE". NOT SMOKY FLAVOR BUT THE FOGGY LAYER THAT LAYS OVER THE VINEYARDS
 - SEE MORE BARREL FERMENTED, WHICH CAN GIVE A SMOKY CHARACTER
 - **SOILS:** MORE OF A GENTLER LANDSCAPE WITH MORE LIMESTONE AND FLINT
 - **CHARACTERISTICS:** VERY SIMILAR TO SANCERRE MOST CANNOT TELL THEM APART
 - Crisp, **more flint and lime**



- BORDEAUX
 - GRAVES REGION
 - KNOWN FOR WHITE, MAIN GRAPES ARE SAUVIGNON BLANC AND SEMILLON
 - SEMILLON FOR SWEET WINES SUCH AS SAUTERNES
 - SAUVIGNON BLANC FOR THE DRY WINES, BLENDED WITH SEMILLON
 - LATE HARVEST SAUVIGNON BLANC IS ALSO WELL KNOWN

New Zealand

- **New Zealand**

- Country is known for SB: True to varieties' character
- 1st to see the sun
- Cool maritime climate which leads to high acids
- Rain is a hurdle for most growers
- Stainless steel fermented

- **Marlborough**

- In South Island, known for Sauvignon Blanc
- Cooler than North, but more chance of rain in fall
- Cloudy Bay is to the east bringing cool winds
- Stony alluvial flats
- **Pungent aromas**; asparagus, green bean, **grass**, citrus, mango, passion fruit and melon
- High acids with passion fruit finish

- **Martinborough**

- In North Island. Most notably known for Pinots
- Wetter in Spring and drier in fall, removes risk of rain during harvest
- Sheep grazing area, with gravelly soils
- Aromatic and dry SB with more subdued green flavors
- **White peach, citrus and delicate aromas**, tropical fruits. lime and tropical notes. Fine acidity and a chalky texture



Americas' Sauvignon Blanc

- **CALIFORNIA**

- Charles Wetmore, founder of Cresta Blanca winery, brought the first cuttings of Sauvignon Blanc to California in the 1880s. Some came from the vineyards of the legendary Sauternes Chateau Y'Quem, world's most expensive and famous dessert wine
- California wineries made wine from Sauvignon Blanc grapes,
 - some made bone-dry wines after the fashion of the French in the Graves and Loire regions
 - others chose to make very sweet, dessert-style wines after the Sauternes and Barsacs.
- Robert Mondavi made a sweet style from the 1966 and '67 vintages, labeling their wine "Sauvignon Blanc", but changed to a dry version in 1968. To denote the change to their customers, they came up with the "Fumé Blanc" name after Pouilly-Fumé. Rather than copyrighting or trademarking the name, Mondavi offered to allow anyone to use the Fumé Blanc name to market a dry-style Sauvignon Blanc.
- Many are aged in oak which lose that enate Sauvignon Blanc characteristic. Tend to become **tropical** and washed out
- Non-oaked SB, are Racy and fresh, **citrus tones and melons**, great with food

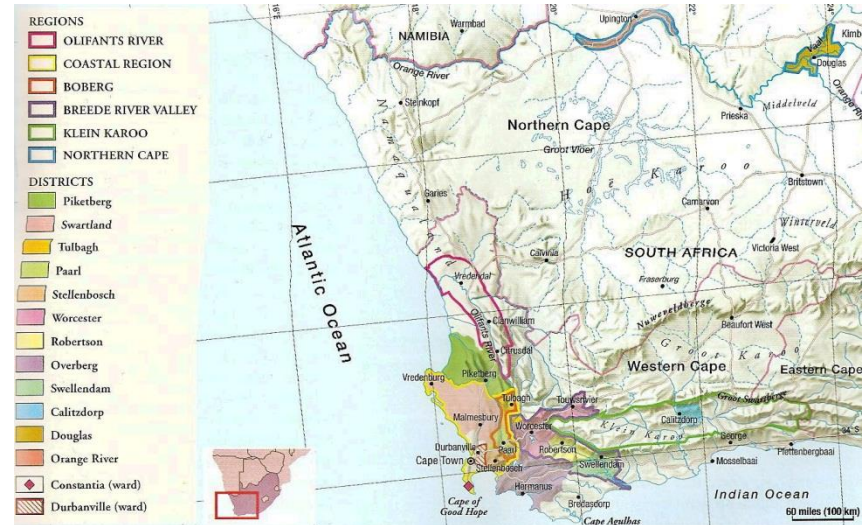
- **South America**

- South America is not known for Sauvignon Blanc, but it is grown in many parts.
 - **CHILE**
 - More known for reds, but do have sauvignon blancs.
 - Tend to be overly irrigated and can not be very complex
 - Few Sauvignon Blancs have barrel fermenting
 - **DO USE SAUVIGNON FOR LATE HARVEST AS WE WILL TASTE.**
 - **CHILE LIKES TO EMULATE BORDEAUX**
 - **ARGENTINA**
 - Mendoza is most famous region of Argentina, located on the other side of the Chilean Andes
 - More common white is the floral and light **TORRONTES**
 - We'll focus to the South, Patagonia. "rio Negro"
 - Coolest climat in Argentina
 - Much irrigation allows for high yields
 - **Soils:** Sandy, gravel soils
 - **Characteristics:** green notes, citrus and tropical fruits
- Semillon is often blended with Sauvignon Blancs from this region

South Africa

• South Africa

- 1659 were 1st grapes brought by Dutch and French Settlers
- Wines from SA have been popular in Europe but only now in the 1990's have they gained notoriety in America
- This is due to sanctions on apartheid
- Constantia was Napoleon's favorite area
- Most wines are made in Co-ops the better wines in private wineries
- On bottles if it says Fume = wood aged
- If it says Sauvignon Blanc = Stainless Steel
- **Constantia**, on the tip of the cape; known for chardonnay and sauvignon Blanc
- **Stellenbosch**; known for Pinotage, sparkling wines and sweet noble rot
- **Paarl**; Chenin Blanc, and becoming more popular are chardonnay and Sauvignon Blanc
 - 2 degrees hotter than Stellenbosch with Mediterranean climate
 - Maritime climate with breezes from Atlantic and Indian Oceans
 - Soils are of gravel, granite, clay, sand & shale
 - **Herbal**, smoky, gunflint, gooseberry, fresh lime flavors
 - **Sweet fruit with high acidity**



Sauvignon Blancs on our list

- French
 - Sancerre Chateau de Sancerre '04
 - Pouilly-Fume Domaine Chatelian '04
- California
 - Artesa Reserve Napa '02
 - Bernardus Monterey '03
 - Chateau St Jean Fume Blanc Sonoma '04
 - Joel Gott Napa '04
 - Kunde "Magnolia Lane" Sonoma '04
 - Merryvale Napa '03
 - Rochioli Napa '04
 - Wattle Creek Napa '04
 - Whitehall Lane Napa '05
- New Zealand
 - Cloudy Bay Marlborough '05
 - Craggy Range Martinborough '05
 - Forefathers Marlborough '04
 - Kim Crawford Marlborough '05
 - Monkey Bay Marlborough '05
 - Wairau River Marlborough '05
- South American
 - Casa Lapostolle Chile '04
 - Bodegas del Fin del Mundo Sauvignon/Semillon Argentina '05
- South African
 - Backsberg Paarl SA '04

1

Pouilly-fume

2

Craggy Range

3

Kim Crawford

4

Wattle Creek

5

Postales del fin
del mundo

6

Backsburg