



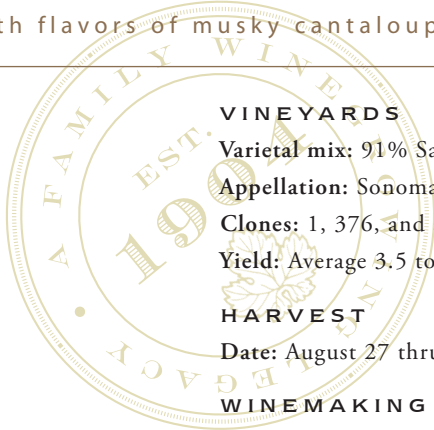
EST. 1904

SUSTAINABLY FARMED AND ESTATE GROWN

2008 SONOMA VALLEY MAGNOLIA LANE SAUVIGNON BLANC

The Magnolia Lane name pays tribute to the lane of magnificent 100+ year old Magnolia trees that border our Wildwood Vineyards ranch entrance, under which our Sauvignon Blanc grapes are grown. All together, it makes for a refreshingly crisp and flavorful wines that lives up to its lovely name.

Brimming with flavors of musky cantaloupe, exotic guava, and crisp grapefruit



VINEYARDS

Varietal mix: 91% Sauvignon Blanc, 6% Semillon, 3% Viognier

Appellation: Sonoma Valley

Clones: 1, 376, and a mix of Musque, 7, 22, and 530

Yield: Average 3.5 tons per acre Vine Age: 2 - 15 years

HARVEST

Date: August 27 thru September 16 Harvest Brix: 23.8°

WINEMAKING

Hot weather at the end of August and beginning of September pushed grapes to ripeness rapidly, leading to a fast, compressed Sauvignon Blanc harvest. We achieved some beautiful, ripe flavors in the vineyard. Varying the light exposure and level of ripeness at harvest in various blocks gives us a wide spectrum of flavors, from bell pepper and gooseberry to exotic guava and mango. Skin contact with a portion of the fruit accentuates the herbal, mineral qualities of the grape. The blending of Semillon and Viognier adds body and complexity to the blend. 95% of the cuvee was fermented at cool temperatures in stainless steel and 5% barrel fermented in seasoned oak barrels. The wine was bottled in February 2009.

FOOD PAIRING

Grilled skewered prawns

WINEMAKER'S COMMENTS

“Crisp, clean, and fresh, it reminds one of the warm Sonoma Valley sun that has ripened sweet grapes on the Kunde Family Estate for over 100 years. When you’re feeling a little warm you can enjoy a cool glass brimming with flavors of musky cantaloupe, exotic guava, and crisp grapefruit, with just a hint of fresh-mown grass to add complexity. Do yourself a favor and try this with some smoky grilled vegetables and shrimp skewers.”

Jim Bell

TIM BELL, WINEMAKER

RELEASE DATE ... February 2009
RESIDUAL SUGAR.....0.25
TOTAL ACID0.67

ALC.....13.7%
PH 3.33