



## **2005 ELODIAN SAUVIGNON BLANC**

*..TOM AND KERRY EDDY'S BLEND..*

### **HARVEST INFORMATION:**

**Grapes: 53% Sauvignon Musque, 47% Sauvignon Blanc**  
**Vintage: 2005**  
**Appellation: 53% Monterey, 47% Lake County**  
**Average Sugar at Harvest: 21.0 Brix**

### **VINEYARDS:**

**Ventana Vineyards, Arroyo Seco, Monterey**  
**Jeff Bitter Vineyard, Lake County**

### **WINEMAKING INFORMATION:**

**Fermentation: @ 48-62F**  
**Barrel age: 3 months**  
**Barrel fermented: 10 %**  
**Harvest Date: 9/19/06**

### **FINISHED WINE:**

**Bottled: April 27, 2005**  
**Alcohol: 13.4%**  
**Production: 616-12x750ml cases**  
**PH: 3.35**

### **WINEMAKER'S NOTES:**

For 2005 we've put together a synergistic blend of some of the best Sauvignon Blanc growing regions in California. We sourced Sauvignon Musque, the floral clone of Sauvignon Blanc (and one of the first places it was planted in California), from the very cool Arroyo Seco area of Monterey County. The grapes from this area display characteristics of grapefruit, fresh grass, jalapeno, and gooseberry. The Lake County fruit has the juicy citrus, and tropical characters that you've come to expect from this popular region. Together they produce a blend that is intensely complex and medium-full bodied. We are pleased to present you this wine for refreshing summer sipping.