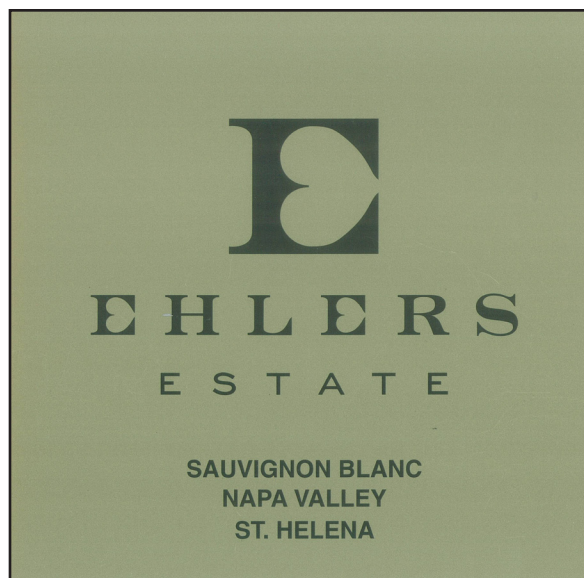


Technical Notes

2009 Ehlers Estate St. Helena Sauvignon Blanc



Final Blend: 100% Sauvignon Blanc

Fruit Source: 100% estate grown

Farming: California Certified Organic Farmer since July, 2008

Oak Regime: No new oak. Stainless steel, and neutral, used French barrels

Harvest Date: August 29th, 2009

Bottling Date: January 28th, 2010

Production: 1,500 cases

Average Maturity: 22.7°Brix, 3.28 pH, 0.71 TA

Finished Wine: 13.5% alcohol

Price: \$28/bottle

Winemaker's Notes: The 2009 vintage brought us yet another drought year, which is good for winegrapes, yet not so great for everything else. We had a beautiful, long growing season with no heat spikes. We were able to pick all of our Sauvignon Blanc during the cool of the night, at perfect ripeness, all by hand, all with our own Ehlers crew. 2009 is another in a string of great California vintages.

An aromatic symphony of tropical flavors, mango, white peaches, slivered raw almonds, pears, honey, grapefruit, and tangerine blossoms tantalize the senses. This Sauvignon Blanc, made from 100% estate-grown, certified organic grapes, is at once rich and creamy, crisp and dry. Intense, varietal fruit flavors, frame a brilliant acidity that is driven by our North St. Helena terrior. This is the winemaker's favorite white wine in the Napa Valley!

www.ehlersestate.com
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