

F R I T Z



2009 Sauvignon Blanc

Russian River Valley

Technical Data

Harvest Date: Sept. 19th 2009

Bottled: February

Appellation: Russian River

Brix: 22.6

Residual Sugar: 0.07g/100mL

Acid: 0.67g/100mL

pH: 3.15

Alcohol: 13.8%

Case Production: 1400



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Vineyards

Located in between Sebastopol and Santa Rosa, this vineyard is influenced by the cooling effects of the seasonal marine layer fog that engulfs the area during the spring and summer. The clay loamy soil type in this region is perfect for growing classic Sauvignon Blanc.

Winemaking

The fruit is whole berry cluster pressed. After inoculation with yeast 80 % of the wine is fermented in stainless steel and the other 20% goes through natural barrel fermentation then sits on neutral French oak for 4 months which enhances the body and mouth feel.

TASTING NOTES

This wine bursts with vibrant aromas of white peach, sweet pea flowers and sugar snap peas. Bright acidity evolves into flavors of tropical fruits with a rich full bodied finish and a pleasant subtle herbaceous note.

Clayton B. Fritz

Owner

Brad Longton

Winemaker