

# Ten Sisters

## Single-Vineyard Sauvignon Blanc

**Aroma:** Classic sauvignon blanc aromas with appetizing tropical fruit and minerality. A delightfully fragrant and complex bouquet.

**Palate:** Bright and elegant with refined acidity and ripe flavors. Good concentration and length on the palate, excellent structure, and a well-balanced finish.

### Winemaker's Comments:

The Ten Sisters vineyard is in the Southern Valleys subregion, known for its tropical fruit characteristics. The Southern Valleys are closer to the mountains, creating a cooler climate that leads to later ripening and more vibrant flavors. The soil of the Southern Valleys is primarily *loess*, or fine windblown soil derived from glacial deposits, and has more clay than other subregions.

After being pressed to tank, then left to settle and clear, the juice was racked and inoculated with selected yeast strains known to enhance desirable varietal characteristics. The wine remained on yeast lees for six weeks, then fine lees for four more months.

<b>Varietal</b>	100% Sauvignon Blanc
<b>Appellation</b>	100% Marlborough
<b>Brix at harvest</b>	21.4
<b>PH</b>	3.29
<b>Total acidity</b>	8.4g/L
<b>Alcohol</b>	12.3%
<b>Total production</b>	3,000 cases

### **Pairing Suggestions**

Excellent on its own or with seafood, chicken, pork, salads, and Asian food.

