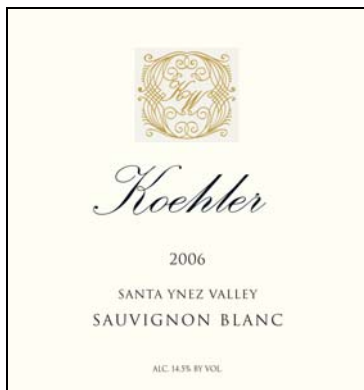




*Koehler*



**Appellation**

Santa Ynez Valley

**Vineyard**

100% Estate

**Composition**

100% Sauvignon Blanc  
Harvested Oct 12, 2006

**Fermentation**

100% Stainless Steel

**Aging**

50% in 1- to 3-year old  
French Oak Puncheons for  
5 months, 50% in  
Stainless Steel

**Technical**

24.4° Brix at Harvest  
14.5% Alcohol  
0.63 g/100ml TA  
3.24 pH

**Production**

868 cases  
Bottled Mar 19, 2007  
Released Nov 1, 2007

**2006 Sauvignon Blanc, Santa Ynez Valley**

**Growing Season and Harvest**

All of the fruit for this wine came from the Koehler Estate. The 2006 year saw a reduction in yield due to lower rainfall, but higher quality fruit exhibiting a more intense concentration of flavors. Following hand picking, the fruit was whole cluster pressed into a stainless steel tank to start the fermentation process.

**Winemaking**

Following fermentation in stainless steel, 50% of the wine was aged in one to three-year old French oak puncheons to give it a richer and rounder mouth feel, the remainder in stainless steel.

**Tasting Notes**

The 2006 Sauvignon Blanc has characteristics of bright acidity and citrus, with subtle hints of crisp green apple and zesty, ripe lemon. This dry wine has a crisp, fresh finish, with notes of fresh spring flowers. It is perfect for a picnic day or to be served with Grilled Chicken or summer vegetables. Better yet, sit back, relax and enjoy a glass on a warm day, no food needed.

**The Koehler Estate**

Koehler Winery evolved from the 1997 purchase of a property with vines up to 30 years old. At that time, all of the fruit grown on the estate was being sold to other producers. The vision of the Koehler family was to instead make their own premium wines from it at affordable prices. Sixty-seven acres are planted to Cabernet Sauvignon, Chardonnay, Grenache, Riesling, Sangiovese, Sauvignon Blanc, Syrah, Mourvedre, and Viognier. The micro-climatic diversity on the 100-acre estate results in a superb quality of fruit. The 30-year old vines are recognized as among the best in the Santa Ynez Valley and surrounding area.