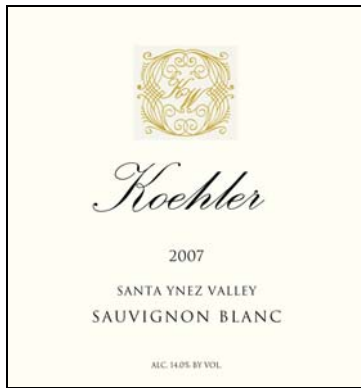




*Koehler*



**Appellation**

Santa Ynez Valley

**Vineyard**

100% Estate

**Composition**

100% Sauvignon Blanc  
Harvested Sep 15, 2007

**Fermentation**

100% Stainless Steel

**Aging**

20% in 1- to 3-year old  
French Oak Puncheons for  
8 months, 80% in  
Stainless Steel

**Technical**

23.1° Brix at Harvest  
14.0% Alcohol  
0.57 g/100ml TA  
3.46 pH

**Production**

1,182 cases  
Bottled Jun 9, 2008  
Released Feb 1, 2009

**2007 Sauvignon Blanc, Santa Ynez Valley**

**Growing Season and Harvest**

All of the fruit for this wine came from the Koehler Estate. The 2007 growing season saw more normal rainfall totals, requiring no additional irrigation. The long Indian summer allowed us to ripen the fruit fully. 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, 20% 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 2007 Sauvignon Blanc has characteristics of bright acidity and citrus, with subtle hints of zesty, ripe lemon. This dry wine has a crisp, fresh finish, with notes of honeysuckle. 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. Chill it and kill it!

**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.