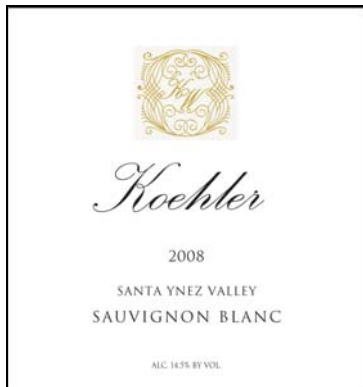




Koehler



Appellation

Santa Ynez Valley

Vineyard

100% Estate

Composition

100% Sauvignon Blanc
Harvested Sep 8, 2008

Fermentation

100% Stainless Steel

Aging

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

Technical

23.9° Brix at Harvest
14.5% Alcohol
0.66 g/100ml TA
3.38 pH

Production

505 cases
Bottled May 7, 2009
Released Dec 1, 2009

2008 Sauvignon Blanc, Santa Ynez Valley

Growing Season and Harvest

All of the fruit for this wine came from the Koehler Estate. Though the 2008 growing season saw less than normal rainfall totals, a few morning frosts very early in the season resulted in sufficient supplemental irrigation from the overhead frost protection sprinklers. A cooler summer resulted in slightly increased acidity, making for a very refreshing wine. 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, 80% 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 tanks.

Tasting Notes

The 2008 Sauvignon Blanc is bright and fresh with grapefruit, lemongrass and lime aromas that carry over to the palate. In the mouth, the wine tends toward the tropical notes with hints of apple and kiwi fruit. 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.