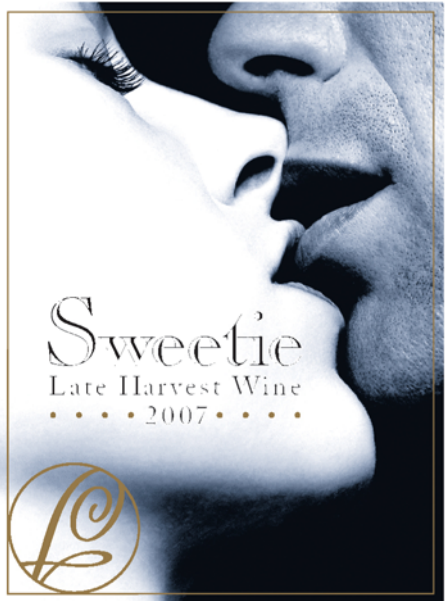


*Santa Ynez Valley*  
**2007 Sweetie**  
*Sauvignon Blanc*



KATHY'S CORNER

*Dessert wines have many styles and this one is intended to be the most versatile. It is delicately sweet, perfect with fruit-based desserts or custards, a brilliant complement to your blue cheese course, and perfectly wonderful as a stand-alone. Who doesn't like a wine with great sex appeal?! And what a great gift for all occasions: house warming, anniversary, new baby, newly married, in the hot tub, with your foie gras ... did I mention dessert?! Think you want a cookie? Try a Sweetie! Cheers!*

THE VINEYARD and THE VINTAGE

- Musque Clone Sauvignon Blanc was harvested from Vogelzang Vineyard on September 6, 2007. Clusters were selectively hand-picked and carefully placed in small trays for drying, ensuring ample air flow around each cluster. When the desired concentration was obtained the fruit was macerated with a very small amount of the fragrant Malvasia Bianca grape from Honea Vineyard.
- The two vineyards represent farming that makes a difference, with attention to every detail that is tailored to the varietal and the vintage. Both are located in the warmer, more easterly part of the Santa Ynez Valley, offering the desirable degree days for proper ripening of these varietals.
- Bud break occurred about mid-March, bloom about the 3<sup>rd</sup> week in May and Verasion in early August.



THE WINE

- Enticing fragrance that suggests a mélange of orange zest, ripe pears and dried apricots.
- Cold fermented solely in stainless steel to preserve the natural fragrance and bright acidity of the grape. Non-malolactic.
- 13% Residual sugar by 13% alcohol ... perfectly balanced!
- Only 80 (375 ml) cases produced. Serve well chilled.