



The 2008 Renegade Sauvignon Blanc continues in the wild tradition of the debut 2000 vintage. Once again, we did not inoculate the juice with yeast, but rather allowed the native or “renegade” yeasts residing in the vineyard and winery to populate the juice and start the fermentation process.

The grapes for this wine were selected from the best vines at La Ribera Vineyards. The grapes were crushed, pressed, and racked to tank. After two weeks, once a viable spontaneous fermentation began, the wine went down to barrel to complete fermentation. This process lasted five weeks. (By contrast, fermentation with commercial yeasts is often complete within two weeks!) After fermentation was complete, the wine was aged *sur lie* with barrel stirring every two weeks. A mixture of neutral barrels with just a couple of new ones provides a kiss of oak without overshadowing the delicate fruit flavors.

Look for a bouquet of vanilla cream, butterscotch and toasted oak. Aromas include tropical fruit, ripe melon and pear, with a touch of cut hay and allspice. In the mouth this wine offers a soft and round profile, almost like a Chardonnay, yet the flavors are tropical, spicy and ripe. This wine offers a crisp, lively mouth-feel and finishes with lingering spice notes and melon.

Harvest Dates: September 4, 2008

Sugar at Harvest: 23.3°Brix

Alcohol: 14.4%

Total Acidity 0.59 g/100mL

Cases Produced: 472