

Appellation
ARROYO SECO

Vineyards
CEDAR LANE VINEYARD

Varietal
100% SAUVIGNON BLANC
Musque Clone

Winemaking
NO MALOLACTIC FERMENTATION
UNFILTERED

Alcohol
13.15 %

Bottled
APRIL 11, 2008

Production
622 CASES

Winemaker
ANNETTE HOFF

Suggested Retail Price:
\$ 17

Cima Collina Winery
Marina, Monterey County, California
831 / 384-7806
www.cimacollina.com

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Tasting Bar
San Carlos between Ocean & 7th
Carmel by the Sea, California
831 / 620 - 0645
11 to 6 Thursday - Monday

Cima Collina

2007
CEDAR LANE VINEYARD
SAUVIGNON BLANC
Arroyo Seco

The Cedar Lane Vineyard in Monterey's Arroyo Seco appellation offers a perfect example of why it is usually not a good idea to paint all appellations with the same brush. Arroyo Seco tends to be known as a warmer part of Monterey. But, if you find yourself in the mouth of the Arroyo Seco Valley, where Cedar Lane Vineyard lives, you will find yourself in a place that is an island of constant cool in the otherwise sunny growing region.

The Cedar Lane Vineyard is located on a very rocky piece of land that is an old river bench. Wind rushes through this opening to the Valley washing out the fog early in the day, but keeping the vineyard cool in the midst of sometimes intense sun.

This Sauvignon Blanc – all Musque clone -- was harvested by hand on September 12 & 18, 2007 and was the first fruit to come into our winery. We received a total of 10 tons between two days of harvesting. The grapes were carefully pressed in small batches and then 50% of the juice was fermented in a stainless steel tank, and the remainder was fermented in old French oak barrels. As a result of this handling, it is characterized by floral, tropical and grapefruit aromas and has a rich mouthfeel while maintaining a crisp, food-friendly acidity.

This Sauvignon Blanc is unfiltered and you might notice some haze toward the bottom of the bottle as a result. This is normal and typical of unfiltered Sauvignon Blancs. We feel -- as many other winemakers do -- that it is difficult to filter Sauvignon Blanc and maintain its delicate nature and aromas. If you notice that the sediment has made the wine cloudy during shipment, it will settle out after about 24 hours of refrigeration.

Cedar Lane Sauvignon Blanc

Arroyo Seco – this vineyard is located on an old rocky bench just west and above the Salinas River in the mouth of the Arroyo Seco canyon. The site is characterized by an almost constant breeze that either comes down from the canyon itself or the Salinas Valley. This makes for a very sunny yet relatively mild climate.

Firm acidity – food friendly, refreshing. Pairs well with seafood, appetizers, light entrees

Tropical fruit, slight grassiness, medium mouthfeel

50% Stainless steel fermentation / 50% fermented in old oak barrels with extended lees contact produce clean flavors and aromas

This wine is not filtered

Musque Clone

