

**Appellation**  
ARROYO SECO

**Vineyard**  
CEDAR LANE VINEYARD

**Varietal**  
100% SAUVIGNON BLANC  
100% Musque Clone

**Winemaking**  
UNFINED, UNFILTERED

**Alcohol**  
13.9 %

**Bottled**  
APRIL, 2009

**Production**  
266 CASES

**Winemaker**  
ANNETTE HOFF

**Suggested Retail Price:**  
\$16

*Cima Collina Winery*  
3344 Paul Davis Drive, Suite 6  
Marina, Monterey County, California  
831 / 384-7806  
[www.cimacollina.com](http://www.cimacollina.com)

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

*Cima Collina*

2008  
**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 was harvested by hand on September 15, 2008. We brought in just over 4 tons of grapes and carefully loaded them by hand into our small bladder presses and pressed the juice in small batches. The juice then settled for less than 24 hours at 38 degrees F, and then the winemaker gently raked it to prepare for fermentation. For this vintage, 100% of the juice was fermented in a small stainless steel tank at very cold temperatures. 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.