

Appellation
ARROYO SECO

Vineyard
CEDAR LANE VINEYARD

Varietal
100% SAUVIGNON BLANC
100% Musque Clone

Winemaking
UNFINED, UNFILTERED

Alcohol
14.5 %

Bottled
August 29, 2011

Production
320 CASES

Winemaker
Annette Hoff Danzer

Suggested Retail Price:
\$ 16

Cima Collina Winery
3344 Paul Davis Drive, Suite 6
Marina, Monterey County, California
831 / 384-7806
www.cimacollina.com

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

Cima Collina

2010
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 28, 2010. We brought in just 5.1 tons of grapes and carefully loaded the whole clusters 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 our winemaker gently racked 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 slightly grassy, floral, and grapefruit aromas and has a rich mouthfeel while maintaining a cool, crisp, food-friendly acidity.