



PEIRSON MEYER
SAUVIGNON BLANC
NAPA VALLEY
2008

WINEMAKER NOTES

We are proud to offer our inaugural release of Sauvignon Blanc. We have crafted this wine with a key philosophy in mind; Sauvignon Blanc should not only present the classic freshness true to the varietal, but should also provide an ample and textured mouthfeel. This wine is fermented in neutral oak barrels to gain the benefit of small amounts of air throughout the aging process without adding the impact of oak flavor. The juice was fermented with indigenous yeasts to offer the inherent complexity provided by this natural process, and the wine was allowed to age on the lees with light battonage to build the palate. With a beautifully delicate floral nose, the mouthfeel has a silky yet weighty presence, with accents of tangerine blossom, green apple, pear, and lime custard, ending with a classic clean and crisp Sauvignon Blanc finish.

VINTAGE	2008
VARIETAL	Sauvignon Blanc (100%)
APELLATION	Napa Valley
VINEYARD	Ryan's Vineyard
PRODUCTION	150 Cases
RETAIL PRICE	\$25/bottle
HARVEST	September 2008
PROCESS	Whole Cluster Press Barrel Fermented Wild Yeast Fermentation Neutral Oak Non-Malolactic
BOTTLED	Bottled in April 2009 Unfined
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