

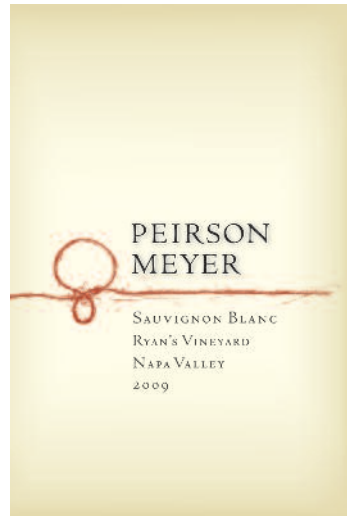
PEIRSON MEYER
RYAN'S VINEYARD
SAUVIGNON BLANC
NAPA VALLEY
2009

WINEMAKER NOTES

We are proud to offer our second 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.

When we make the decision to vineyard designate a wine, we have not only decided we have a vineyard of exceptional and unique quality, but also one that produces a wine of consistency from vintage to vintage. This is the case with Ryans Vineyard where we grow our Sauvignon Blanc.

Again in 2009, you can enjoy light and delicate aromas of white flowers, ripe apple and melon. We have also achieved the silky and weighty presence on the palate that is now a signature of this wine. We are pleased to now label this Sauvignon Blanc with the Ryan's Vineyard designation.



VINTAGE	2009
VARIETAL	Sauvignon Blanc (100%)
APPELLATION	Napa Valley
VINEYARD	Ryan's Vineyard
PRODUCTION	150 Cases
RETAIL PRICE	\$25/bottle
HARVEST	September 2009
PROCESS	Whole Cluster Press Barrel Fermented Wild Yeast Fermentation Neutral Oak Non-Malolactic
BOTTLED	Bottled in April 2010 Unfined
WINEMAKER	Robbie Meyer Phone / fax 707-965-9743 robbie@peirsonmeyer.com
BUSINESS OFFICE	Peirson Meyer P.O. Box 2368 Yountville, CA 94599 Phone/ 707-944-9566 Fax/ 707-944-1352 Lesley Warner-Peirson Business Manager l.w@peirsonmeyer.com
WEBSITE	www.peirsonmeyer.com