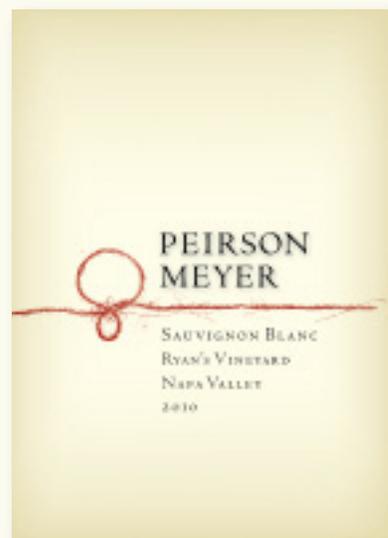


2010 Peirson Meyer
Sauvignon Blanc
Ryan's Vineyard, Napa Valley

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.

The 2010 vintage of our Sauvignon Blanc expresses light and delicate aromas of spring fruit blossoms, fresh white peaches, ruby grapefruit, gooseberries, and just a hint of spice and ripe apple. In its youth, this wine is lively and fresh on the palate; as it ages in the bottle, it tends to mellow and build body.

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.



Artwork by Yasuhiro Esaki

Production Notes

- Winemaker - Robbie Meyer
- Production: 190 cases
- Napa Valley Appellation
- Harvested in September 2010
- Whole Cluster Press
- Barrel Fermented
- Wild Yeast Fermentation
- Non-Malolactic Fermentation
- Neutral Oak
- Barrel Aged 8 Months
- Bottled in April 2011
- \$28 per bottle

Review by Antonio Galloni

The Wine Advocate - December 2011

The 2010 Peirson Meyer Sauvignon Blanc Ryan's Vineyard is first class all the way. It boasts fabulous definition in its bouquet and beautifully articulated layers of varietal, mineral-laced fruit. Lemon, mint, crushed rocks and sage linger on the finish. This is easily one of the very finest Sauvignons being made in Napa Valley today. With some time in the glass, the wine is simply striking. Anticipated maturity: 2012 thru 2016. -92 points