



PESSAGNO
WINERY

2005 Late Harvest Sauvignon Blanc

Griva Vineyard
Arroyo Seco

Harvest Date

December 1, 2005

Harvest Brix

44.1

Months in Oak

Seven

Alcohol

13.2%

pH

3.37

TA

9.15 grams/liter

Rs

21.6%

**43 cases of 375 ml bottles,
bottled**

September 11, 2006

Suggested Retail

\$45.00/bottle

THE VINEYARD

Michael Griva is a 4th generation Monterey County farmer whose grapes grow in some of the most inhospitable river rock soil in California. In 2005, Michael noticed that some of his Sauvignon Blanc was affected by Botrytis Cinerea, or the “Noble Rot.” Having made Late Harvest wines from the Arroyo Seco appellation before, I was very excited about the notion of making a Sauterne-styled wine.

THE VINTAGE

Due to a warmer and wetter winter than usual many thin-skinned grape varieties were susceptible to Botrytis infection. The period of May through August saw below average summer temperatures with foggy mornings and cool afternoons. We harvest this Sauvignon Blanc in late October in a year recognized for high quality fruit due to extended “hang-time” on the vine.

THE WINEMAKING

Patience paid off, and on December 1st, we selectively harvested less than one half ton of fully Botrytised, handpicked fruit at 44.1 percent sugar. The Juice was pressed into a neutral French oak barrel and specialized yeast was added that would enhance the floral character of the wine. Fermentation ceased on its own in April of 2006, leaving the wine’s natural sweetness intact.

TASTING NOTES

The combination of high natural sweetness, fruit intensity, and acidity make this dessert wine a stand-alone aperitif. Poached pear, apricot, and pineapple abound in the aroma. This wine is dessert in itself, but if you must have it with something else, sprinkle it generously over fresh cut fruit or pair it with Crème Brule. Its “liquid gold!”

Steve Pessagno, Winemaker