

TIN KNOCKER

2008 SAUVIGNON BLANC NAPA VALLEY

• • •

THE VINEYARD

Our 2008 Napa Valley Sauvignon Blanc is sourced from three different vineyards in Napa Valley. We purchase five tons of fruit from Pope Valley, two tons from Frediani Vineyard in Calistoga, and another two tons from Titus vineyard in St. Helena. By blending these three vineyards together as wine, we achieved a cross section of Napa Valley Sauvignon Blanc in the glass. The 2008 growing season was ideal, with warm spring temperatures, a moderately warm summer and average crop levels. Winter and spring rains were lower than normal but fortunately all our growers were prepared for a drought year. The lower water holding capacity produced smaller berries and therefore more concentrated fruit flavors. We hand harvested the fruit on August 16th, when the fruit tasted like pineapple, lychee, and kiwi. The exact flavors we were hoping to capture in the finished wine.

THE WINEMAKING

The fruit was whole cluster pressed directly after picking and fermented in stainless steel tanks. The tank was chilled down to 50F so that the juice would undergo a cool, slow, and steady fermentation. All of this was done in an effort to preserve the beautiful floral and citrus flavors. We prevented the wine from undergoing malolactic fermentation and limited the wines exposure to oxygen. The finished wine was then racked off of the lees and bottled in early December to harness the crisp, clean, and pure nature of this wine. This wine is a quintessential quaffer for the long summer days ahead.



- **TIN KNOCKER : (SLANG) SHEET METAL WORKER**
 - **100% SAUVIGNON BLANC**
 - **100% NAPA VALLEY**
 - **HARVESTED AUGUST 16, 2008**
 - **BOTTLED DECEMBER 19, 2008**
 - **682 CASES PRODUCED**
 - **ALCOHOL 13.8%**
-

LARKIN WINES • BOX 3178 YOUNTVILLE CALIFORNIA 94599
TINKNOCKERWINES.COM • T 707.944.9105 • F 707.944.9106