

ET CETERA  
Sauvignon Blanc 2008  
Dry Creek ♦ Sonoma County



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www.viapacifica.com

**Winery Principals** Mark Beringer, David Duckhorn,  
Harry Merlo, Matt Miller

**Winemaker** Mark Beringer

**Wine Specifications**

Alcohol	14.1%
T/A	0.59 g/100ml
pH	3.08
Residual Sugar	0.04 g/100ml
Brix at Harvest	24.5
Cellaring	Up to 3 years

**Vineyards**

**Location**

Lago di Merlo Vineyard, Dry Creek, Sonoma County

**Soils**

Franciscan

**Vines**

Conventional vineyard practices

**Vintage**

A year of extremes : heavy rain in winter, early budbreak, severe frosts, extreme temperatures during bloom, strong winds in May, and smoke from wildfires in June created a harrowing year for growers, but warm days and cool nights in summer allowed the lighter crop to ripen without further trouble.

**Vinification**

Destemmed and crushed, pressed to tank. Cold settled at 40F for 48 hours. Racked off lees and inoculated with Prise de Mousse yeast. 10% barrel fermented in French oak, balance fermented in stainless steel tank. Left on lees for 4 months with lees stirring. No ML.

**Winemaker's Notes**

**Overall Impression**

Aromatic, dry, crisp

**Aromas**

Tropical, pineapple, citrus, floral

**Palate**

Pineapple, lemon, creamy, yeasty, toasty

**Serving Suggestions**

Mildly acidic cheeses (feta, chevre), oysters, grilled seafood

**SRP** US\$20



E T C E T E R A

In 2008, four lifelong friends from Napa and Sonoma counties, who also happen to be second-plus generation winegrowers/makers/sellers, formed Et Cetera Wine Company. With varied wine-industry backgrounds and concentrations, the four work to produce a range of wines that are not bound by variety or geography but are focused solely on quality and value. At the core of Et Cetera Wine Co. is the Et Cetera label, priced around \$20. These appellation-specific wines are created by Mark Beringer at the winemaking facilities of Harry Merlo. The hallmarks of this label are elegance and food-friendliness.