

ET CETERA

Sauvignon Blanc 2009

Dry Creek ♦ Sonoma County



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Winery Principals Mark Beringer, David Duckhorn,
Harry Merlo, Matt Miller and Stéphane Nadalié

Winemaker Mark Beringer

Wine Specifications

Cases Produced	920 9.0L cases
Blend Percentage	100% Sauvignon Blanc
Alcohol	14.2%
T/A	0.65 g/100ml
pH	3.11
Residual Sugar	0.15 g/100ml
Brix at Harvest	24.0
Harvest Dates	09/11/2009
Bottling Dates	05/13/2010

Vineyards

Location

Lago di Merlo Vineyard, Dry Creek, Sonoma County

Soils

Franciscan

Vines

Conventional vineyard practices

Vintage

The 2009 vintage was a relatively average year. It was mild throughout most of the season, punctuated by several short heat waves. The fruit was able to ripen fully to provide us with bright tropical fruit aromas and flavors.

Vinification

The grapes were whole cluster pressed and the juice was cooled down to 40F. After 2 days of settling, the clear juice was racked from the solids and 10% of the volume was placed into brand new French oak barrels for fermentation. The remaining volume was fermented in stainless steel tanks at low temperature to retain the wines bright aromatics.

Winemaker's Notes

Bouquet

Tropical fruit aromas of pineapple, melons, and bananas. Also exhibits aromas of white flowers, citrus, and grapefruit.

Palate

Initial flavors are of lemon and grapefruit, followed by melons and a rich, viscous mouth feel with a hint of toasty oak.

Serving Suggestions

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

SRP US\$15



At the core of Et Cetera Wine Co. is the Et Cetera label which will utilize contracted fruit, from partner Harry Merlo's Sonoma County vineyard, that will provide the best value wines from this unique region. These Sonoma County appellation wines will be crafted by Mark Beringer at the Merlo facility, in Dry Creek, to ensure the highest quality standards.

ET CETERA

- Elegance
- Food-friendliness
- Identified by appellation and variety

