

# MONTE XANIC

Sauvignon Blanc 2009

Guadalupe Valley, Baja California, Mexico



1 800 823 5545

www.viapacifica.com

**Winery Principals** Hans Backhoff, Richard & Mark Hojel,  
Eric Hagsater, Manuel Castro

**Winemakers** Dr. Hans P. Backhoff

**Consulting Winemaker** Scott McLeod

## Wine Specifications

Blend Percentage	100% Sauvignon Blanc
Alcohol	13.5%
T/A	0.6 g/100ml
pH	3.27
Residual Sugar	.15 g/100ml
Brix at Harvest	22.0
Cellaring	Drink now
Harvest Dates	July 31 – August 14, 2009

## Vineyards

### Location

Monte Xanic estate vineyard, Valle de Guadalupe, Baja California

### Soils

Clay over granite.

### Vines

Conventional vineyard practices

## Vintage

Very dry year, finishing a 4 year drought, giving complexity to the vines and displaying in aromas.

## Vinification

Hand-harvested. Night harvested in half ton bins, hand sorted using a vibrating table, pneumatic pressed, cold fermented using cultivated yeast in 2000 gallon stainless steel vats before aging for 21 days in French oak barrels. No malolactic.

## Winemaker's Notes

### Overall Impression

Fresh, smooth, authentic.

### Bouquet

Citrus, pineapple, passion fruit.

### Palate

Guava, passion fruit, balanced acidity and a fruity finish.

### Serving Suggestions

Seafood, especially oysters or white meats.

Best service temp: 46 ° F

**SRP** US\$18

## Website

www.montexanic.com



VALLE DE GUADALUPE, BAJA CALIFORNIA

*Sauvignon Blanc*

VIÑA KRISTEL

2009.

PRODUCCION Y EMBOTELLADO EN LA PROPIEDAD

- "...recognized as Mexico's first boutique winery." *WineriesinBaja.com*
- "Forty-two luxury villas will make up the Banyan Tree at Monte Xanic, making the winery a true destination for visitors." *Tour & Tasting Magazine*
- "Wineries like Monte Xanic were soon achieving levels of quality that blew other producers away." *Tina Caputo, WineX Magazine*
- "If price defines quality, Monte Xanic is Mexico's best." *Jetsettersmagazine.com*

