

2008 HALL “T BAR T RANCH” SAUVIGNON BLANC

Nestled within the picturesque Alexander Mountains, our T Bar T Ranch boasts breathtaking hillside vineyards that produce earthy, ultra-concentrated fruit. We select a spectrum of Sauvignon Blanc vines that are fermented in both stainless steel and French oak barrels. The oak imparts a rich layering of caramelized tropical fruit and spice, while the tank fermentation defines the brilliant, focused expression of the variety.

The aromatics of our 2008 T Bar T Sauvignon Blanc are reminiscent of mango, banana, ripe peaches, baked spiced pear and an interweaving of flinty minerality. Flavors of fleshy stone fruit, citrus zest, hazelnut and marzipan are penetrating and intense in this vivid unfiltered bottling.



Label Art: “Kiev”
by Heather Marcus

VARIETAL COMPOSITION.....	95% SAUVIGNON BLANC, 5% VIOGNIER
APPELLATION	ALEXANDER VALLEY
VINEYARD	T BAR T RANCH
BARREL PROGRAM	6 MONTHS IN 15% NEW FRENCH OAK, WITH BALANCE IN NEUTRAL FRENCH AND STAINLESS DRUMS
RELEASE DATE	JULY 1, 2009