

Karly Wines

2010 Sauvignon Blanc



PRODUCTION

Harvested 10/9/2010 at 23.8 Brix
Fermented six weeks in stainless tanks
Bottled 1/16/2011

Although Karly is known for Zinfandels, Sauvignon Blanc has the longest history at the winery, thirty vintages. The first two vintages were made from Sonoma grapes, all the remainder have been made from estate grapes. Sauvignon from the Sierra Nevada foothills is a different wine from that made along the coast and coastal valleys. The climate in the Sierra is more harshly warm and cold in season, and the vines root in granite rather than marine soils. The wine has more heft, and the flavors feature melon, citrus, and tropical fruit yet retain enough grassy herbaceousness to be unmistakably Sauvignon Blanc. While we love our red wines, we find more reasons to open a bottle of Sauvignon than any other wine we make. It suits darn near every occasion; like you arrive home from work and just want to relax and sip on something, or you are preparing dinner and want to talk with your mate, or you are relaxing and perhaps lunching on the patio on a warm afternoon. AND, all you need to do to enjoy a bottle is just crack open the screw cap and pour, no rummaging around for a foil cutter and corkscrew (we don't just like screwcaps, we love them).

This 2010 version is one of the most, if not the most, assertive we have made in three decades. It is so fruity it is great without any accompaniment at all, but wine is always better with a nibble. Karly makes a spectacular match pairing it with Thai salad and spicy barbequed satay chicken wings.

As for the winemaking, it was initially hard on the ego, but we don't do any. We simply ferment the wine very cool then clarify it and bottle. The winemaking is all done in the vineyard.



A Family Committed

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