



**2008 White Oak Point  
White Wine  
California**

**Harvest**

100.0% Sauvignon Blanc –  
Amorosa Vyd. - Lodi  
Brix: 22.2 degrees brix  
pH : 3.42  
Total Acidity: 0.93 grms. /100ml  
Date: 14 Aug. 2008

**Wine**

Bottled: 23 February 2009  
Alcohol: 12.4%  
pH: 3.51  
Total Acidity: 0.98 grms. /100ml  
Barrel Aging: none  
Cases Produced: 125

**WINEMAKING NOTES**

The grapes our White Oak Point were again grown on the Vino Con Brio Estate (I am their Winemaker). The fruit was whole cluster pressed and 100% cold fermented in stainless steel. Utilizing specialty yeast, known as 71B, and avoiding malo-lactic fermentation we further enhanced the fruit profile of the wine.

**TASTING NOTES**

Floral aromas with citrus and fresh spice entice the taster to enjoy flavors that are full and refreshing. Floral qualities carry through out the flavors. The wine finishes with a clean crisp impression. Great for spring and summer enjoyment, this wine will accompany all lighter pasta, chicken or fish dishes.

Paul