



COURTNEY BENHAM WINERY
2003 SAUVIGNON BLANC
NAPA VALLEY

TECHNICAL NOTES

Varietal: 98% Sauvignon Blanc,
2% Semillon

Brix at Harvest: 24.5°

Alcohol: 13.9%

Total Acidity: 0.69

pH: 3.40

Quantity produced: 3,200 cases

THE VINEYARDS

The 2003 Napa Valley Sauvignon Blanc is produced from selected vineyards in Oakville and Rutherford. This wine exhibits the richness and classic varietal flavors that come from this region. Warm days and cool nights with occasional fog, provides favorable growing conditions for the vineyards in this appellation.

WINE NOTES

Inviting tropical aromas of honeydew melon and pineapple with soft floral notes and light grassy overtones. Rich flavors of melon, tangy grapefruit and pineapple continue in this wine, with hints of Myers lemons. This smooth, full wine has an ample palate with lingering bright flavors of refreshing citrus fruit.

FOOD AND WINE PAIRING

Enjoy this Sauvignon Blanc with a spicy dish of prawns tossed with chili pepper and olive oil.

On-premise/restaurant: \$35-60

Off-premise/retail: \$15-30