



**COURTNEY BENHAM WINERY  
2007 SAUVIGNON BLANC  
LAKE COUNTY**

**TECHNICAL NOTES**

**Varietal: 85% Sauvignon Blanc,  
15% Chardonnay**

**Brix at Harvest: 25.6°**

**Alcohol: 14%**

**Total Acidity: 0.62**

**pH: 3.38**

**Quantity produced: 3,900**

**VINEYARD NOTES**

The 2007 Courtney Benham Sauvignon Blanc is produced from selected vineyards in the Lake County appellation. This wine exhibits the richness and classic varietal flavors that come from this region. Warm days and cool nights provide favorable growing conditions for the vineyards in the appellation.

**WINE NOTES**

This crisp, tangy wine is 100% cool fermentation in stainless steel tanks to preserve the fresh fruit aromas. Inviting tropical aromas of honeydew melon and grapefruit with light grassy overtones. Rich flavors of melon, tangy grapefruit and pineapple continue in this wine. This smooth, full wine has an ample palate with lingering bright flavors of refreshing 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: \$18-25

Off-premise/retail: \$12-16