



**COURTNEY BENHAM WINERY**  
**2005 SAUVIGNON BLANC**  
**NAPA VALLEY**

**TECHNICAL NOTES**

Varietal: 90% Sauvignon Blanc  
6% Chardonnay, 4% Colombard  
Brix at Harvest: 24.6°  
Alcohol: 13.9%  
Total Acidity: 0.62  
pH: 3.56  
Quantity produced: 4,000 cases

**VINEYARD NOTES**

The 2005 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**

This crisp, tangy wine is 70% cool fermentation in stainless steel tanks to preserve the fresh fruit aromas and 30% aged in French oak barrels. 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