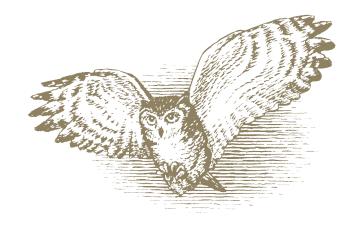
TERRA SÁVIA

2010 BLANC DE BLANCS





VINEYARDS

Place of Production: 100% estate grown in our Sanel Valley Vineyards,

Hopland, the southernmost town in Mendocino County.

Soil: Gravely, benchland loamy soils

Mesoclimate: Dry, warm summers with mild rainy winters Southern Mendocino enjoys a similar climate to nearby Dry Creek Valley in

Sonoma County.

Altitude: 500-600 feet above sea level

Aspect Variable: Vineyard on western benchlands of a small coastal valley. This setting provides early morning sunlight. The mountain range provides partial shady and cool breezes during the afternoon sun

and heat.

Growing System: Cordon trained, spur pruned

Vine Density: 800 vines/acre Age of vineyards: Over 30 years

VINIFICATION

Grape Variety: 100% Organic Chardonnay

Harvest: Began hand harvesting at daybreak to preserve natural cool nighttime temperature of the fruit $(50^{\circ}-55^{\circ}F)$. Picked in small 1/2 ton

bins then grapes taken directly to press.

Grape Yield: 2.5 tons/acre

Fermentation: This cuvée was produced in the traditional Methode Champenoise. Whole clusters directly put into press. Stainless steel fermented. Early spring of following year, tirage bottled and inoculated

for secondary fermentation.

Aging: Laid down and aged in bottle for up to 4 years.

Alcohol: 12%

Residual Sugar: 0.5% Case Production: 250

TASTING NOTES

Color: Bright straw

Aroma: Crisp pear and citrus zest

Tasting Profile: Bright and lively with yellow apple, lemon and peach flavors with honeysuckle notes. Hints of almond, brioche and ginger.