



CORRA

2007 Corra Sauvignon Blanc Technical Notes

Vineyard and Winemaking

In the heart of Oakville a Sauvignon Blanc vineyard glows and perfumes the air with the essence of tiny clusters of an intensely flavorful and aromatic Sauvignon Blanc. Four special rows in a quiet vineyard are reserved for this hand-crafted Sauvignon Blanc, harvested at the height of flavor intensity in early September, 2007. Allowed to soak on the skins for a few hours to further intensify the flavor before being gently pressed in a traditional-style basket press, this wine was barrel fermented, then left on yeast lees for seven months prior to clarification and bottling in March 2008. A total of 197 cases were produced.

Tasting notes

Bright tropical fruits of mango and pineapple complex with fresh lemon and lime zest aromas as well as high-toned floral notes of jasmine and honeysuckle, more apparent as the wine aromas gently evolve in the glass. The structure of the wine is soft and smooth, yet crisp and refreshing as the fresh honeydew/citrus flavors linger on the palate.