



TASTING NOTES FROM BYRON KOSUGE, CONSULTING WINEMAKER



2009 CARIBLANCO SAUVIGNON BLANC

Production:	555 cases
Alcohol:	14.5%
Release Date:	May 2010
Suggested Retail Price:	\$16/bottle

2009 was another early harvest. The wines, however, don't seem to have quite the same opulent ripeness that the 2008s had; they are more "pure." The longer I work with the Sauvignon Blanc from Kingston the more convinced I am that Casablanca is truly a special place for the variety. The combination of richness and vibrancy that Cariblanco always seems to have is elusive in the New World.

The 2009 Cariblanco is a bit more in the citrus camp and less honeyed than the 2008. Lime juice and a little grapefruit, less of the smoky notes that are often typical of Casablanca Sauvignon Blanc. On the palate it is lively and bright, with just a touch of mineral. You could say that there is a bit of New Zealand in the flavors of the 2009.

As always we ferment the wine in a combination of small stainless barrels, small jacketed tanks (that hold about 6 barrels worth of juice) and a few new oak barrels, just to add a little texture. The wine is aged on the yeast lees, and we stir the barrels from time to time to resuspend the spent yeast. This adds body and complexity to the wine, but just a grace note. The wine is mostly about being refreshing.