

2008 SAUVIGNON BLANC 100% MUSQUE CLONE

- *A single vineyard wine grown on our high altitude mountain vineyard at 2000 to 2400 feet elevation located on Mt. Konocti directly overlooking Clear Lake in the Red Hills Lake County AVA.*
- *Well drained red volcanic soils (“Benridge-Konocti Association” comprised of Benridge loam, Konocti cobbly loam and Konocti stony loam with rock outcrops and stones 3 – 25 feet in diameter).*
- *NE to SW row orientation. High elevation and daily breeze/wine directly from the Lake maintain acidity for naturally balanced wines.*
- *Progressive and fully sustainable agricultural practices include Scott Henry trellising & canopy management, rice straw mulch for natural fertilizer and irrigation control (reduced water requirements by 50%) as well as natural weed control, clover row crops for natural nitrogen, use of biofungicides – no sulfur used.*

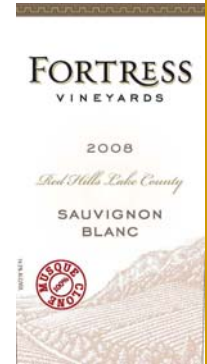


Harvest Date: September 1-3, 2008
 Alcohol: 14.2%
 Total Acidity: 8.3 g/L
 pH: 3.58
 Residual Sugar: 0.09 g/L
 Cooperage: Cold, stainless steel fermentation, aged 8 months in stainless steel, lees stirred every 3 weeks

Cases Produced: 2895 Suggested Retail Price: \$15.00

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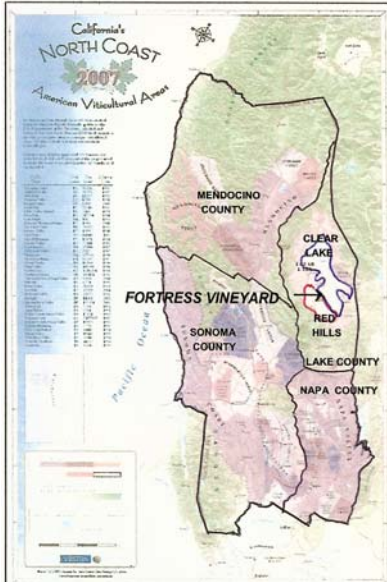
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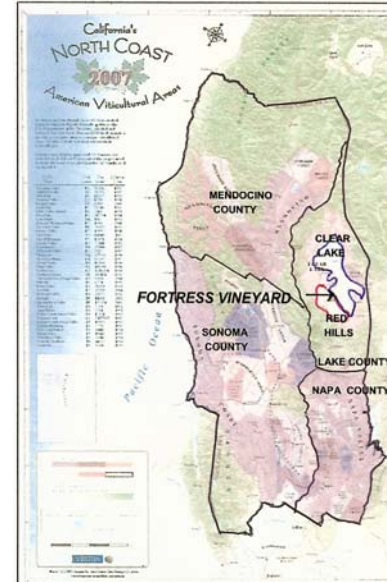


The Fortress Vineyard is a high altitude mountain vineyard rising dramatically up from Clear Lake in the Red Hills Lake County AVA. At 2000 to 2400 feet, the Fortress Vineyard has one of the highest elevations of all North Coast vineyards.

The combination of the constant breeze and wind coming directly from the Lake each day and the high elevation, provides a distinctly cooler and more moderate climate than other areas of the Red Hills AVA.

The California North Coast Appellation is comprised of Napa, Sonoma, Lake and Mendocino Counties.

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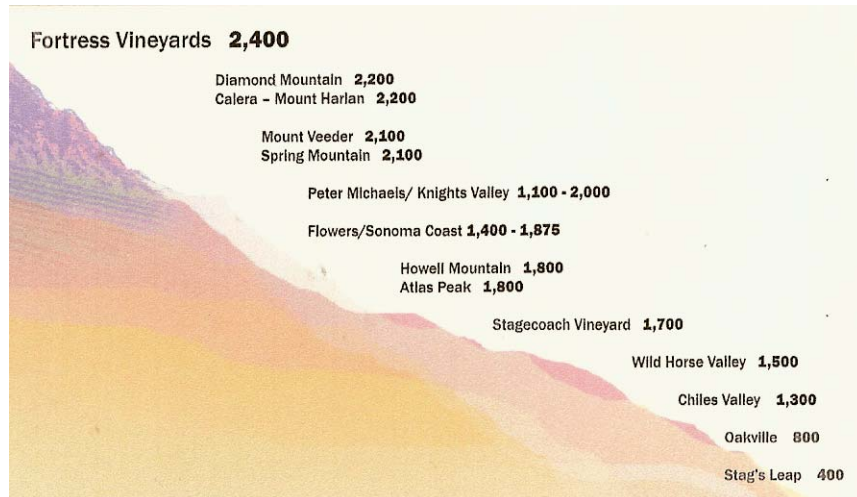


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Fortress Vineyard elevation compared with other well-known vineyards:



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