

# BLASTED CHURCH™

## BLASTED CHURCH SAUVIGNON BLANC 2009

Appellation: Okanagan Valley (VQA)

### HARVEST NOTES

The 2009 Blasted Church Sauvignon Blanc is 100% estate grown. The Sauvignon Blanc was picked on September 16, 2009. The fruit was handpicked 11 days earlier than the previous vintage. The Sauvignon Blanc ripened earlier even after our efforts to remove minimal leaves so that the fruit would develop more herbaceous flavors while prolonging the hang time. This was a result of the warm and dry summer. The 2009 edition of our Sauvignon Blanc has shown more concentrated and cleaner Sauvignon Blanc characters than our 2008 version. This is a direct result of improved viticulture and improvements throughout the winemaking process.

### WINEMAKING

Like the viticulture for the 2009 Sauvignon Blanc; we have tweaked certain aspects of the winemaking. We still whole cluster sort, but we do not whole berry sort. Reason for this is that after de-stemming the fruit is handled too slowly in the heat of mid September. The fruit comes in cool from the vineyard and processing begins in the shade of our crushpad, but after the fruit is de-stemmed juice is exposed to the air and the heat. Therefore, instead of sorting whole berry; we get the fruit into the press and the juice gets into tank faster. This enables us to preserve any aromatics they may be lost during whole berry sorting. Previously we fermented our sauvignon Blanc at extremely cold temperatures, but felt that we were losing aromatics because the yeasts were being stressed. We have raised the temperature during fermentation and have found that our yeasts are not being too stressed which has resulted in a wine with improved herbaceous characters as well as a better mouthfeel.

### WINEMAKER'S NOTE

**Colour:** Pale straw with green hues.

**Bouquet:** Tropical fruit, citrus, gooseberry, melon, grass and asparagus.

**Palate:** Medium bodied wine, layers of citrus, apple skin, melon leads to a grassy asparagus like finish.

**Food Pairings:** Lobster Risotto, Fish and Chips, Oysters, gazpacho, gruyere cheese.

Varietal Profile	Brix at Harvest
Sauvignon Blanc/BCV	22.5 Bx
Total acidity:	7.8g/L
Final pH:	3.251
Residual Sugar:	3g/L
Alcohol:	13.8%
Cases Produced:	124
CSPC:	+281568

**Blasted Church Wines are available in BC through our winery direct order desk.**

Sales Desk - 604.803.5505 / Toll-free - 877.703.5505  
sales@blastedchurch.com

**In Alberta Blasted Church Wines are represented by BonVida Wines**

Andrew Jones - 403.689.5606  
Mark Bata - 403.837.8463  
Jane Depraitere - 403.630.8832  
Fax - 403.228.4198

Toll free: 1-8-SPELLBOUND

[www.blastedchurch.com](http://www.blastedchurch.com)

