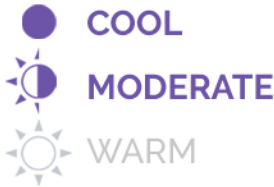




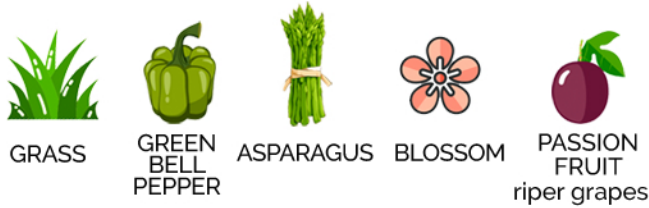
SAUVIGNON BLANC

AROMATIC WHITE GRAPE
USUALLY CONSUMED YOUNG
UNOAKED

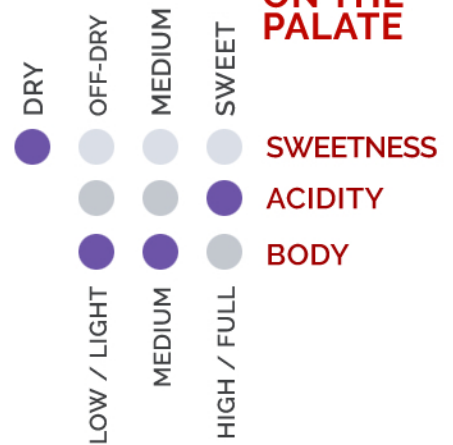
CLIMATE



FLAVOR pronounced



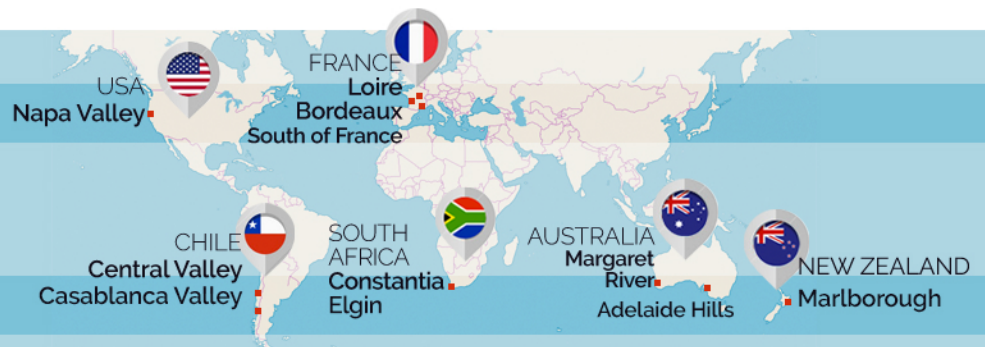
ON THE PALATE



MATURATION BLENDING

Commonly matured in inert vessels to preserve the distinctive herbaceous character

Blended wines tend to be oaked and some single varietal examples from California
Single-varietal wines and blended with Semillon



- FRANCE**
 - Loire Valley > Sancerre AOC - Pouilly-Fumé AOC only white variety in Loire
 - Touraine AOC sub-region (inexpensive)
 - Bordeaux: often blended with Semillon | Graves AOC, Pessac-Léognan AOC



- NEW ZEALAND**
 - Marlborough: more pronounced characteristic than Loire Sauvignon
 - Experimentation - cooler location, oak and lees contact



- AUSTRALIA**
 - Adelaide Hills: fresh, fruity | some blended with SEMILLON to make fuller bodied wine
 - Margaret River: commonly blended with SEMILLON



- CHILE**
 - Casablanca Valley: reputation for high-quality wines
 - Central Valley: wide range from high volume brands to very good examples



- SOUTH AFRICA**
 - Constantia: sea breezes from Ocean
 - Elgin: coolest location in South Africa |



- CALIFORNIA**
 - Napa Valley: grown in coolest area of Napa | sometimes oaked to gain complexity