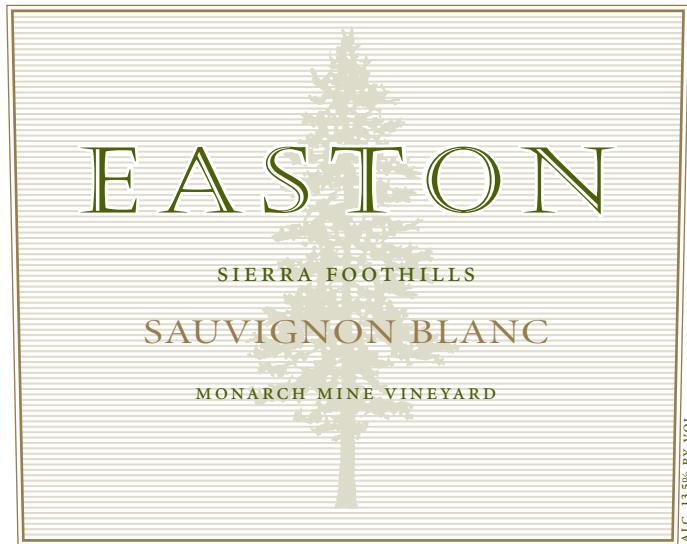


Domaine de la Terre Rouge

TERRE ROUGE® AND EASTON WINES



2012 Easton Sauvignon Blanc, Sierra Foothills Monarch Mine Vineyard

Our Sauvignon Blanc, made from estate grapes grown at the Monarch Mine Vineyard, overlooking the American River Canyon at 2,500 feet, near the town of Foresthill in Placer County. We planted a four acre vineyard at this severe rocky site to two different selections of Sauvignon Blanc: Clone One (the original Bordeaux selection in California from Chateau Yquem) and the Musqué clone. This distinctive clone was imported from the viticultural station in Pont-de-la-Maye near Bordeaux around 1962. Compared with Clone One which has an herbaceous, green character and crisp acidity, Musqué has better viscosity and shows floral and tropical fruit aromas. We find these two clones complementary. We cold ferment these two varieties together in a stainless steel tank at 55°F and then age them for nine months in neutral French oak barrels on lees before bottling it in early June the year following harvest. The wine does not undergo malolactic fermentation and therefore retains its delicious crispness. The complex and exotic fruit flavors suggest among other things: key lime, casaba melon, and papaya. The extended lees aging and *battonage* enhances the mouth feel. The wine finishes with brisk mineral notes.

It has neither the excessive herbaceousness of New Zealand Sauvignon Blanc nor the creamy richness of some California Sauvignon Blancs that lean towards a Chardonnay profile. It is the perfect foil for all seafood, and absolutely satisfying as an aperitif.

2012 was picked on August 25th at about 22.0° - 23° brix. Whole cluster pressed and stainless steel fermented at 52-55°F. Racked into neutral French oak barrels and allowed to sit on lees until being prepared for bottling the following June 2013.

13.7% alcohol by vol.; 3.39pH; 6.9 gm./liter total acidity

May 2014 - Wine Enthusiast - 90 points - Top 4 out of 17 - Best Value!

"Easton's classic Sauvignon Blanc stands out year in and year out and this is no exception. Complex in texture and flavors of lime and tropical papaya, it's marked by minerality and a pronounced crispness. It calls out to be served as an apéritif or to enjoy while cooking." - Virginie Boone

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