

Mantra Wines

A taste of Infinity

2008 Sonoma Sauvignon Blanc



WINERY:	Mantra Wines have four Sonoma County vineyards - two in Alexander valley and two in Dry Creek valley, all producing world class and vineyard designated wines for noted wineries for many years. Starting in 2000, owners Lorene and Mike Kuimelis Sr. with Mike Jr. as winemaker have been producing stunning wines. The infinity sign that is their logo indicates that there is no finish: the taste goes on for ever.
DESCRIPTION:	This exceptional Sauvignon Blanc is sourced from the Nelson vineyard in the Dry Creek valley. These are the only grapes that we purchase as we do not grow Sauvignon Blanc but have fallen in love with the varietal especially from this vineyard. The grapes are grown on a vertical trellis in a cooler region of the Dry Creek. The juice was fermented in stainless until the brix dropped down to 18 at which point 45 gallons were put into a new French oak barrel until the brix in that barrel dropped down to 5. The partially fermented wine from the barrel was then reunited with the wine in tank to finish the fermentation in stainless. This resulted in an increased mouthfeel and at the same time retained the integrity of the fruit characteristics. The wine was fermented at very cool temperatures that prolonged the fermentation and resulted in complex fruit characteristics such as guava, passion fruit and ruby grapefruit.
HARVEST:	At 23.8 Brix 3.3pH
WINE MAKING:	Cold fermentation at 40F. No malolactic
SOURCE	100% Sauvignon Blanc
STATISTICS:	
AGING	Aged in 95% stainless, 5% new French Oak (one barrel).
ANALYSIS	Alcohol 13.5% by volume
PRODUCTION:	298 cases

Arizona Wholesale by

Orangewood Wines

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