PATRICK ALLEN SELECTIONS IMPORTED BY UNITED ESTATES WINE IMPORTS, LTD.

LA ROUSSE

Wine at-a-glance

Agriculture: Sustainable

Soil: Limestone

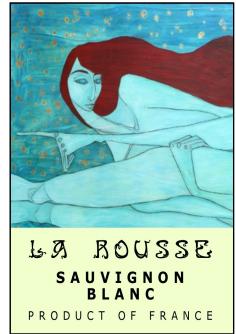
Location: Gard, Languedoc-Roussillon **Appellations Produced: IGP d'Oc**

Sauvignon Blanc is a grape variety indigenous to South West France. The name is derived from a combination of the words sauvage (wild) & blanc (white). The most famous examples of Sauvignon Blanc come from Bordeaux (Entre-deux-Mers) and the Loire Valley (Pouilly Fumé, Sancerre, etc.). The La Rousse Sauvignon Blanc is from the Languedoc region of the South of France, in an area with gravely limestone vineyards. The limestone imparts spice, floral, and mineral flavors to the wine. In addition, thanks to the warm arid climate, the La Rousse Sauvignon Blanc has a more fruit forward character than you might have from the same grape grown in Bordeaux.

The heat of the Languedoc, however, presents a challenge for growing white grapes in the South of France. If a wine maker is not vigilant, the

during vinification.

grape can quickly become overripe in this climate. Some winemakers choose to harvest early in an effort to preserve the natural acidity



100% Sauvignon Blanc



Sauvignon Blanc Grapes

About the Artist: The image on the label was painted by the Ohio artist Kate Morgan. Kate is an award winning, emerging artist based in Columbus, Ohio. She is best know for her figurative prints and paintings. If you would like to see more of her work please visit: katemorganimagedesign.com

in the grapes. However, if you harvest too early you compromise the delicious, ripe, fruit flavors that you want from Sauvignon Blanc. They have overcome this problem with the La Rousse Sauvignon Blanc by harvesting the grapes only during the night and early dawn hours, when it is still cool outside. The grapes are immediately transported to the cellar for vinification. This enables them to pick ripe fruit, without losing balance in the wine. This also enables them to limit the use of sulfites in the

La Rousse - Sauvignon Blanc

Technical Notes: The grapes for this wine are sustainably grown. They are all harvested at night by machine and vinified in stainless steel. Machine harvesting can be looked down upon. However, in this case, machine harvesting allows the grower to pick quickly and to pick at night. If they were to pick the grapes slowly by hand during the day, they would run the risk of the fruit becoming overripe and losing the balance that makes this wine so enjoyable.

Tasting Notes: The La Rousse Sauvignon Blanc has all of the classic Sauvignon Blanc flavors and aromas one would expect. The nose is perfumed with citrus and florals aromas, complimented by subtle grassy notes. In the mouth the wine has nice minerality, with pear and white peach fruit flavors. In the finish hints of citrus balance the wine. This wine is ideal as an aperitif, or served with fish and shellfish. ENJOY!