



2010 Fou Fou Le Blanc Sauvignon Blanc

A savvy with a certain panache. We had the pleasure of living in New Zealand for a few years and fell in love with the "savvy" as they call it down in kiwi land. We ate a lot of fish (ok, fish and chips, but it was fresh) accompanied by glasses of Sauvignon Blanc. As Brenda traveled back and forth to make our wines, she started to think about making a Sauvignon Blanc. The 2010 is her third and perhaps best vintage of this wine. Brenda has four simple rules for producing her Sauvignon Blanc - pick ripe fruit, avoid herbaceous aromas and flavors, protect the wine's natural acidity during fermentation and no oak. The 2010 wonderfully embodies this approach and brings to you a delicately fresh and beautifully balanced wine.

2010 Vintage
Bronze Medal • 2012 SF Chronicle Wine Competition



Brenda's Winemaking... Great fruit & cold beer

It's all about the fruit. For her Dog Series wines, Brenda has one goal in mind - create fruit-forward wines with varietally true aromatics, mid palette weight and flavor, and a full bodied and balanced finish. Over the years, Brenda has searched up and down California for vineyards that deliver the right quality of fruit for her wine style. The Central Coast appellation works perfectly for Brenda. The region stretches 250 miles along the coast of California, from San Francisco in the north to Santa Barbara in the south, averaging 25 miles wide. It is made up of numerous sub appellations - Paso Robles, Arroyo Grande, Monterey County, Livermore Valley - where Brenda sources her grapes. The beauty of these diverse regions is that they share the cooling influence of the Pacific Ocean. Brenda's travels always seem to have stops in beach towns for a cold beer at the local pub, which she claims are an equally important part of her winemaking!

Information

Vintage:	2010
Appellation:	Central Coast
% Sauv Blanc:	100%
Alcohol:	13.5%
Produced:	1,437 cases
UPC:	8 50432 72656 2

Tasting Notes

Very pretty aromas of ripe fruit and citrus highlight the freshness of this wine. You'll be sure to pick up the flavors of ripe melon, pear and citrus. This wine has a cleansing and fresh finish and...no oak! Pair it with a spinach salad with goat cheese, oysters or sole.

—Fou Fou Fantastic!



Brenda and bulldog friend

Brenda & Chris Lynch, Owners

602 Limerick Lane, Healdsburg, CA
(707) 942-6180
muttlynch@aol.com
www.muttlynchwinery.com