



2009 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 "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 2009 is her second vintage and she's "all smiles" about the 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. Without sounding sexist, if wine can be feminine or masculine, then our Fou Fou Le Blanc is definitely feminine in style. Enjoy its delicacy, brightness and freshness.

2008 Vintage

Silver Medal • 2010 SF Chronicle Wine Competition

Bronze Medal • 2010 National Women's Wine Competition

Bronze Medal • 2009 SF International Wine Competition

Bronze Medal • 2009 LA International 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!

Tasting Notes

Very pretty aromas of ripe fruit with a hint of grass and citrus fruit highlight the freshness of this wine. Flavors of ripe melon, pear and citrus fruit lead into a dry, crisp finish. A very cleansing and fresh finish. No oak!

Information

Vintage:	2009
Appellation:	Central Coast
% Sauv Blanc:	100%
Alcohol:	13.5%
Produced:	2,686 cases



Brenda & our original mutts

Brenda & Chris Lynch, Owners

602 Limerick Lane, Healdsburg, CA

(707) 942-6180

muttlynch@aol.com

www.muttlynchwinery.com