

NEW VINTAGE - NEW LABEL

2008 LEAPING LIZARD
Napa Valley Sauvignon Blanc

LEAPING LIZARD



Unlike the multitude of sun worshipping lizards that blanket the rock walls of our hillside winery, Leaping Lizard wines are themselves rare specimens, providing all the prestige of our premiere vineyards with none of the pretense.

Made to be enjoyed upon release, Leaping Lizard wines are fermented slowly in small lots to promote the vibrant, youthful notes that literally leap from the glass.

Wine:

Our 2008 Sauvignon Blanc is the perfect complement for lighter fare and spicy foods. Its fruit-driven nose of kiwi, white peach and melon pair perfectly with more subtle foods like seafood and shellfish, and its bracing acidity cuts through Asian and Indian spices and flavors. The nose showcases bright aromas that were preserved during the long, cool fermentation in stainless steel tanks. No oak is introduced during fermentation and before bottling in order to keep the wine focused on fruit aromas and flavors. On the palate, the same fruit flavors persist to the finish, but a subtle note of minerality is introduced, giving the wine added complexity.

Winemaking Analysis:

Varietal composition: 88% Sauvignon Blanc, 8% Viognier, 5% mixed white varieties

Appellation: Napa Valley

Alcohol: 13.2%

Total Acid: 0.64 g/100ml

pH: 3.29

Food Pairing:

- Jicama and Ahi Tuna Ceviche
- Linguine with Lemon and Pecorino Cheese
- Thai Coconut Curry



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