

Winemaker's Meeting
January 12, 2008
Wine-of-the-Month: Sauvignon Blanc
Presented by Robert Beal

Pairings: Excellent with most foods, especially fish (Sushi), spicy Asian food (Thai), poultry, and salads.

Kits Available at the Wine Maker's Toy Store (Wine-of-the-Month):

Winexpert New Zealand Marlborough Sauvignon Blanc

Winexpert Selection Original Sauvignon Blanc

Winexpert World Vineyard French Sauvignon Blanc

Winexpert Vintner's Reserve Sauvignon Blanc

Mosti Mondiale Through the Grapevine Sauvignon Blanc

Mosti Mondiale Vinefera Noble Sauvignon Blanc

Mosti Mondiale Alljuice Sauvignon Blanc

Kits of Blends including Sauvignon Blanc: Winexpert World Vineyard Australian Riverland Reserve, Winexpert World Vineyard California Trinity White

Wine Beverage Kits with Sauvignon Blanc: Winexpert Island Mist Kiwi Pear Sauvignon Blanc, RJ Spagnols Orchard Breezin Citrus Ice Sauvignon Blanc.

Also, in Spring 2008, Mosti Mondiale offers frozen juice from Chile, including Sauvignon Blanc.

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The Sauvignon Blanc grape typically produces a dry white wine. Sauvignon Blanc originated in Bordeaux and the Loire Valley regions of France. Green-skinned varietal.

Sauvignon Blanc is high in acidity, which produces a crisp, tart and zesty wine.

Styles vary depending on growing region and fermentation temperature, from herbaceous (grassy, barnyard, weeds), vegetal (bell pepper, green olive, asparagus), fruity (citrus, gooseberry, grapefruit, lime, melon) to mineral flavors.

A warmer fermentation tends to produce the mineral, grassy flavors common in Bordeaux or the Loire Valley.

New World winemakers often use cool fermentation temperatures to reduce the grassy flavors and bring out fruity flavors.

New Zealand Marlborough Sauvignon Blanc is known for asparagus, gooseberry and green flavors.

Please note that wines made from kits are not designed to be fermented at temperatures other than the recommended temperature in the instructions. But you could use cool fermentation with juice from fresh grapes, kits consisting of 100% fresh juice (e.g., the Mosti Mondiale frozen musts) or Brehm Vineyard frozen pails. In 1997, I fermented ten gallons of Sauvignon Blanc from fresh grapes. I fermented five gallons at 55 degrees F and produced a fruity, tropical tasting Sauvignon Blanc. I fermented the other five gallons at 72 degrees F and obtained the Old World grassy, barnyard style. The only difference between the two wines was the fermentation temperature. The wine was produced from the same Sauvignon Blanc grapes with the same yeast.

Lavlin D-47 is an excellent yeast to ferment at cool temperature. A cool fermentation will proceed much more slowly than fermentation at room temperature.

Usually Sauvignon Blanc does not undergo malolactic fermentation (MLF) or aging on oak. But some New Zealand and Loire Valley winemakers do perform MLF. Some winemakers also age Sauvignon Blanc on oak to round out the flavors and reduce the high acidity of the wine.

Serve slightly chilled.

Noteworthy Regions: New Zealand (Marlborough), the Loire Valley (e.g., Pouilly Fumé), France, Bordeaux, France, California, Valparaiso Region of Chile.

California Sauvignon Blanc is sometimes marketed under the name Fumé Blanc (e.g., Robert Mondavi Winery).

In Bordeaux, Sauvignon Blanc is typically blended with Semillon (75-85% Sauvignon Blanc to 15-25% Semillon).

Also, Sauvignon Blanc grapes are allowed to undergo Noble Rot to produce the famous dessert wines of Sauternes.