



Ste CHAPELLE

2009 Sauvignon Blanc *Snake River Valley*

OVERVIEW

Founded in 1976, Ste Chapelle winery was named after the beautiful La Sainte Chapelle in Paris, which was built by Louis IX as the court chapel during the 13th century. The Snake River Valley's high altitude vineyards, which enjoy long daylight hours, warm summer days and crisp evenings, supply Ste. Chapelle and winemaker Chuck Devlin with superior grapes for its award-winning wines. The Soft Series wines have quickly become one of our most popular wines with their luscious fruit tone and balanced crisp acidity making them accessible and enjoyable for all occasions.

WINEMAKER'S COMMENTS

Idaho has a very short, compact growing season in the high desert. 2009 was a good vintage with plenty of time during the warm growing season to reach peak ripeness.

TASTING NOTES

Sauvignon Blanc thrives in the high desert of the Snake River Valley. It produces wines that are clean and elegant without a hint of grassiness. The 2009 Sauvignon Blanc is crisp and dry with a noticeable aromatic floral note and tropical notes of mango and pineapple.

FOOD PAIRINGS

Our 2009 Sauvignon Blanc would pair beautifully with halibut-mango ceviche or fresh oysters on the half shell with ginger-cucumber mignonette.

TECHNICAL DATA

Winemaker:	Chuck Devlin
Varietal:	Sauvignon Blanc
Appellation:	Snake River Valley
Harvest Date:	Sep 2009
Bottling Date:	Apr 2010
Release Date:	Apr 2010
Total Acidity:	6.72 g/L
pH:	3.41
Alcohol:	13.5% by volume
Residual sugar:	2.5 g/L
Cases Produced:	2,200