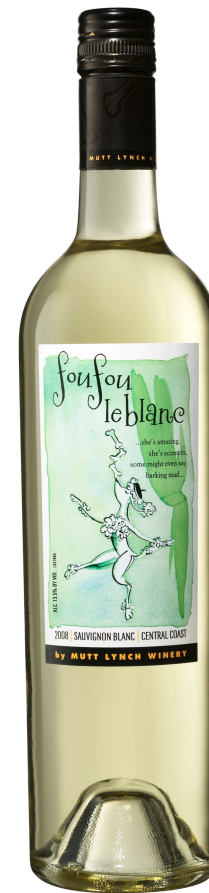




## 2008 Fou Fou Le Blanc Sauvignon Blanc

**A savvy with a certain panache.** 2008 is our very first vintage of Sauvignon Blanc. We had the pleasure of living in New Zealand from 2004 to early 2007 and fell in love with “savvy” as they call it down under. Kiwi Sauvignon Blanc is all about ripe fruit flavors and crisp, food friendly acidity. We ate a lot of fish (ok, fish and chips, but it was fresh) accompanied by glasses of SB. As Brenda traveled back and forth to make our wines, she started to think about making a Sauvignon Blanc. Vintage 2008 presented us with our first opportunity. 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

Delicate floral, perfume and tropical fruit aromas highlight the freshness of this wine. Flavors of ripe melon, mango and papaya lead into a dry, crisp finish. Very cleansing and fresh finish.

### Information

Vintage:	2008
Appellation:	Central Coast
% Sauv Blanc:	100%
Alcohol:	14.2%
Produced:	2,667 cases



Brenda & our original mutts

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