

FAT *bastard*[™]

SAUVIGNON BLANC



WINERY	Gabriel Meffe
WINE NAME	FAT <i>bastard</i> Sauvignon Blanc
VINTAGE	2010
VARIETAL(S)	100% Sauvignon Blanc
APPELLATION(S)	Vin de Pays des Côtes de Gascogne

VINTAGE NOTES

This year, spring was temperate during blossoming. At the beginning of the summer, plenty of rain allowed the grapes to reach nice maturity and balance.

Harvest started around mid-September, about a month later than the previous year. Sunny days and cool nights allowed the grapes to mature without suffering from too much heat.

Grapes were harvested during the night to benefit from the cooler temperatures.

MATURATION/WINEMAKING

The winemakers work very closely with the growers to determine the date, and sometimes even the hour, to start the harvest. For this varietal, the goal is to source grapes that will provide the best tropical fruit flavors.

Upon arrival at the winery the grapes go through the crusher-stemmer. After brief skin contact to enhance the fruit character, the grapes are pressed pneumatically and the juice is refrigerated for 24 hours. It is then drawn off to start the fermentation with selected yeasts, at controlled temperatures. The wine is entirely fermented in stainless steel tanks to maintain the acidity. Malolactic fermentation is blocked and the wine is left on the lees to give it more body and a signature fruit-forward style.

TECHNICAL DATA

TOTAL ACIDITY	5.6 g/100ml
ALCOHOL %	11.4%
pH	3.12
WINEMAKER	Thierry Boudinaud
VINEYARDS	We sourced FAT <i>bastard</i> Sauvignon Blanc from a winery situated in the Gers region, where parcels are between 10 and 25 years old.
COLOR	Pale yellow with green hints.
BOUQUET	Rich, with notes of grapefruit and tropical fruits.
TASTING NOTES	A very aromatic palate, round and acidulous with a beautiful, long finish.
FOOD PAIRINGS	Pair it with seafood or grilled pork or chicken. Also lovely with salads.

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