



Tasting Notes:

Eagle Eye, Sauvignon Blanc 2008

has structure and complexity like no other. The color is a beautiful pale straw with aromas of grapefruit, passion fruit and hints of lime. Lively tropical citrus flavors fill your mouth on that first sip. The mid palate is clean and satisfying. A long crisp finish with lingering citrus will complete your taste sensation. This wine pairs perfectly with soft cheeses, fish and seafood dishes, grilled vegetables, chicken and those ripe red berry fruits of summer.

“SILVER MEDAL WINNER 2010”
American Fine Wine Competition

Vintage:	2008
Appellation:	Napa Valley
Varietals:	85% Sauvignon Blanc 9% Semillon 5% Muscat 1% Chardonnay
Alcohol	13.2%
PH:	3.42
Release date:	November 2009
Cases Produced:	383
Winemaker:	Bill Wolf
Certification:	Fish Friendly Farming Green Sustainable

Eagle Eye, Sauvignon Blanc 2008 is a unique blend for which **Eagle Eye** is famous. We try to create unique wines no one else offers that are pleasing to the palate. The blending of Semillon and Chardonnay add body, viscosity and crispness while the small amount of dry Muscat imparts a beautiful nose, rich silkiness and a clean lingering finish. This wine is a great food wine.

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