



Tasting Notes:

Eagle Eye, SAUVIGNON BLANC 2007 Is a complex, classic, Bordeaux blend. 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.

“Gold Medal Winner 2008”

American Fine Wine Competition

“Silver Medal Winner 2009”

Reno Winter Fine Wine Competition

“Bronze Medal Winner 2009”

Lone Star Int'l Wine Competition

Vintage:	2007
Appellation:	Napa Valley
Varietals:	81.6% Sauvignon Blanc 13.6% Semillon 4.8% Muscat
Alcohol	13.1%
PH:	3.48
Release date:	June 2008
Cases Produced:	400
Winemaker:	Bill Wolf
Certification:	Fish Friendly Farming Green Sustainable

Eagle Eye, SAUVIGNON BLANC 2007 is a unique blend for which **Eagle Eye** is famous. We try to create unique wines in proportions that are pleasing to the palate. The blending of Semillon adds classic light, crisp, toasty overtones while the small amount of dry Muscat imparts both a rich silkiness and a clean lingering finish. This wine is a great food wine.

Bill & Roxanne Wolf

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