

CHASING VENUS

MARLBOROUGH, NEW ZEALAND
SAUVIGNON BLANC



Appellation: Marlborough, New Zealand
Blend: 100% Sauvignon Blanc
Vineyards: Griggs and Burdon-Shutkowski

Alcohol: 13%
Production: 6,600 cases
Suggested Retail: \$16.00

TASTING NOTES

New Zealand's cooler than normal growing season shows up as crisp, pungent gooseberry flavors in our 2012 Chasing Venus Sauvignon Blanc. Aggressive aromas of fresh mown grass and bright lemon jump from the glass. Flavors of zesty lime mingle with stony minerals and herbs with just a hint of the classic bright grapefruit flavors in the background. The finish is tangy and juicy with bright acidity. A classic poolside quaff, Chasing Venus Sauvignon Blanc is delicious with pungent cheese drizzled with honey or a seared tuna salad with wasabi dressing.

BRAND STORY

In 1769, Captain Cook was given command of the Endeavor and given instruction to set sail for the Pacific in order to study the passage of the planet Venus across the disc of the sun. The true set of instructions concerning the voyage was secret: Cook was to search for the mysterious and elusive southern continent. He was the first European to explore New Zealand, and he eventually did find Australia. Quite an accomplishment for a captain who was just out Chasing Venus.

VINEYARDS

Chasing Venus wines are produced from grapes grown on small family farms in the acclaimed Marlborough appellation. Griggs Vineyard is situated in an old riverbed against the eastern hills of the appellation. The gravelly, well-drained soils promote pronounced grapefruit flavors. The Burdon-Shutkowski vineyard is located near Grove Town, at the very southern edge of the Marlborough appellation, and produces fruit with a wonderful balance of herbal and citrus and stony mineral notes.

