

# CHASING VENUS

MARLBOROUGH, NEW ZEALAND  
SAUVIGNON BLANC



**Appellation:** Marlborough, New Zealand  
**Blend:** 100% Sauvignon Blanc  
**Vineyards:** Griggs, Ballochdale and Grovetown

**Alcohol:** 13%  
**Production:** 7,200 cases  
**Suggested Retail:** \$16.00

## TASTING NOTES

Big, bold aromatics of grapefruit, lemongrass and orange blossom lead to vibrant flavors of tangerine, lime zest and pungent gooseberry. The finish has a bright acidity and notes of flinty minerals. Pair this classic New Zealand Sauvignon Blanc with oysters, sashimi or seared tuna salad with a 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 is situated in an old riverbed against the eastern hills of the appellation where gravelly, well-drained soils promote pronounced grapefruit flavors. The Ballochdale Vineyard is located in the Awatere Valley where the fruit develops stone fruit flavors and old-world mineral notes. The vineyard in Grovetown, at the very southern edge of the Marlborough appellation, produces fruit with a tart citrus note and the classic New Zealand herbal flavors.

