

TIN BARN

VINEYARDS

Tin Barn is the fruit of five friends' passion for the grape. Our wines are crafted from vineyards specifically chosen for their unique soils and optimal growing locations.

High atop the ridges of the Sonoma Coast, near the intersection of King Ridge road and Tin Barn road, is a tiny Syrah vineyard called Coryelle Fields. From this distinctive and rocky location we not only derived inspiration for our name, but gained our first vineyard source for grapes. In addition to this unique vineyard, Tin Barn produces Cabernet Sauvignon from the hills above Lake Sonoma and the hills east of Rutherford in the Napa Valley. Our Russian River Zinfandel is sourced from a 30 year old vineyard near Windsor, in Sonoma County and our Napa Valley Zinfandel comes from 30 year old dry farmed vines located in the Chiles Valley district of the Napa Valley. Our Sauvignon Blanc grapes come to us from the Carneros region of Sonoma County.

2009

Sauvignon Blanc

Hi Vista Vineyard, Carneros

Sonoma County

The Hi Vista vineyard is owned by Dan Hountalas. In addition to their beautiful vineyard in Carneros, Dan and his wife Mary have been the owners of the Cliff House Restaurant in San Francisco for 35 years. The vineyard is managed by Ned Hill, whose family manages the Durrell and Parmelee-Hill vineyards in the Carneros appellation as well. The location of the Hi Vista vineyard in Carneros provides for a cool growing season, producing grapes with lovely fresh citrus and melon aromas. We barrel ferment a small portion of the wine (20% in 2009) to add some mouth feel and texture. The balance is tank fermented cold to preserve its' vibrant melon and citrus aromas. Both the barrel fermented and tank fermented portions are stored in stainless steel on the light lees before bottling. The wine does not go through malo-lactic fermentation, adding to the crisp acidity on the palate.

Varietals:	Sauvignon Blanc
Harvested:	September 8 th , 2009
Fermentation:	80% Tank Fermented 20% Barrel Fermented (transferred to stainless steel for aging)
Bottled:	February 17th, 2010
Alcohol:	14.1%
pH/TA:	3.31 / 7.0g/L
Production:	616 cases
Release:	June, 2010
Retail:	\$18.00

