



This lovely Sauvignon Blanc (North Coast Appellation) is a blend of 60% Lake County fruit and 40% SB grown in Sonoma County's Alexander Valley, Dry Creek Valley and Russian River Valley.

"Tin Roof" is produced and bottled in the Alexander Valley by Murphy-Goode Winery and introduces a style that is complementary to the Fumé Blanc, Reserve Fumé and The Deuce which are presented with the Murphy-Goode label. As "Tin Roof", MG introduces a style more typical of New Zealand or the Loire Valley than the wines normally made at the winery. The focus here is on the aromatics and the fresh lively fruit that is typically Sauvignon Blanc. The wine is perfect with delicate dishes, highly flavored and spicy foods or is lovely when served as aperitif.

Murphy-Goode has for many years shown concern with the problems associated with cork as a closure. We were one of a handful of wineries in the US who began using artificial cork with our "young, aromatic white wines" in the mid-1990's. You may remember the "purple plugs" we used for a couple years in place of cork. Our experience with synthetic cork was not totally positive, however, and we returned to natural cork. Over the years, the debate over "cork taint" has continued and even intensified and as "Tin Roof" we are once again at the front of this controversy.

There is a growing consensus among winemakers and the wine press that the perfect closure is an old stand-by "the screwtop" or Stelvin Closure. To insure that you open and enjoy the same great wine that we bottled (without fear of bottle variation) each and every time you choose, we have elected to bottle this wine using the Stelvin or "Tin Roof". As Chubby Checker once sang, "Let's Do The Twist" and enjoy Tin Roof Sauvignon Blanc.

#### Technical Information:

Average brix at harvest	22.0 B.
TA at bottling:	7.2 grams/liter
Ph at bottling:	3.24
Alcohol at bottling	13.7%
Bottling date:	April 2003
Case Production	18,000

#### Direction on how to open:

