

# CHASING VENUS

MARLBOROUGH, NEW ZEALAND  
SAUVIGNON BLANC



**Appellation:** Marlborough, New Zealand

**Blend:** 100% Sauvignon Blanc

**Vineyards:** Griggs, McLean, Grove Town and Flower Day

**Fermentation:** 100% cold fermented, stainless steel

**Alcohol:** 13%

**Production:** 7,200 cases

**Suggested Retail:** \$16.00

## TASTING NOTES

A classic New Zealand Sauvignon Blanc with aggressive flavors of grapefruit and gooseberry with a hint of herbaceous notes followed by a crisp, lingering finish.

## 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 McClean vineyard is located in the heart of the Marlborough appellation where the heavy clay soils contribute the herbal aromas found in Chasing Venus. Grove Town grapes, grown at the very southern edge of the Marlborough appellation, produce a wonderful balance of herbal, citrus and stony mineral notes. We use only a small amount of the Flower Day vineyard for its famously aggressive cat pee aroma that is so characteristic of New Zealand Sauvignon Blancs.