Sauvignon Blanc

The sauvignon blanc survey was sent to 53 vineyards and/or wineries. Twenty-two returned the survey for a response rate of 41 percent.

Bottling Special Vineyard Designation

The bottling/special vineyard designation that was reported most frequently was Napa Valley. That designation was reported by 31.8 percent of the sauvignon blanc wine respondents.

* Note: Multiple answers can total over 100%.
Slightly more than 40 percent of the sauvignon blanc wineries reported that they used a 100 percent sauvignon blanc varietal blend for their wines. The remaining wineries reported a variety of varietal blends, but all consisted of at least 73 percent sauvignon blanc in their wines.

*Note: Multiple answers can total over 100%.
Wholesale Price

The median or average wholesale price reported by the sauvignon blanc wineries for their sauvignon blanc was $8.00. Prices ranged from $3.00 to $10.00.

<table>
<thead>
<tr>
<th>Average Price:</th>
<th>Replies</th>
<th>Mean</th>
<th>Median</th>
<th>Minimum</th>
<th>Maximum</th>
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<tbody>
<tr>
<td></td>
<td>17</td>
<td>7.71</td>
<td>8.00</td>
<td>3.00</td>
<td>10.00</td>
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![Frequency Distribution Chart]
The vinification technique used the most by the sauvignon blanc wineries was tank fermented. More than three-quarter of the wineries reported this technique being used. The next two most often used vinification techniques among the sauvignon blanc wineries were barrel fermented and barrel aged. Both were reported by 59.1 percent of the wineries.

*Note: Multiple answers can total over 100%.*
Type of Oak Used

The primary type of oak used for aging was French (45.5%). A combination of French and other type of oak was reported by another 27.2 percent of the sauvignon blanc wineries.

Percentage of New Oak

The median or average amount of new oak used was 20 percent. The sauvignon blanc wineries reported using between zero and 100 percent new oak in their wines.

Average Percentage of New Oak

<table>
<thead>
<tr>
<th>Percentage of New Oak:</th>
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<tr>
<td>Replies</td>
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<td>17</td>
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Optimum Window of Drinkability

The optimum window of drinkability for 68.2 percent of the sauvignon blanc wineries was 1 to 3 years.

* Note: Multiple answers can total over 100%.
Most of the sauvignon blanc wineries (63.6%) described their sauvignon blanc as medium-bodied in regard to its weight. A distant second was light-bodied with 22.7 percent of the wineries describing their sauvignon blanc as that weight.

* Note: Multiple answers can total over 100%.
Palate/Mouth Feel - Softness

Between 36 and 41 percent of the wineries described their sauvignon blancs' softness as easy, smooth, and round.

*Note: Multiple answers can total over 100%.*
Most of the wineries (81.8%) described their sauvignon blancs as fresh in regards to its ripeness.

*Note: Multiple answers can total over 100%.*
The sauvignon blanc wineries described their wines as having a variety of firm feelings. The two most often cited feelings of firmness were crisp (68.2%) and clean (63.6%). The next three highest reported feelings of firmness were lively (54.5%), bright (50%), and vibrant (45.5%).

*Note: Multiple answers can total over 100%.*
Aromas - Fruit: Citrus

Almost all of the sauvignon blanc wineries (90.9%) described their wines as having a grapefruit citrus fruit aroma.

* Note: Multiple answers can total over 100%.
Aromas - Fruit: Tropical Fruit

Half of the wineries described their sauvignon blanc wines as having a melon tropical fruit aroma.

* Note: Multiple answers can total over 100%.
Not many of the sauvignon blanc wineries described their wines as having a tree fruit or cooked fruit aroma. The small number of those wineries reporting these aromas are displayed in the next two figures.

**Aromas - Fruit: Tree Fruit**

*Note: Multiple answers can total over 100%.

**Aromas - Fruit: Cooked Fruit**

*Note: Multiple answers can total over 100%.
Aromas - Herbaceous

Slightly more than half of the sauvignon blanc wineries (54.5%) described their wines as having a grassy herbaceous aroma.

* Note: Multiple answers can total over 100%.

Aromas - Other

Almost half of the wineries (45.5%) described their sauvignon blancs as having a floral aroma.

* Note: Multiple answers can total over 100%.
Very few sauvignon blanc wineries described their wines as having an earthy, woody, or nutty aromas. The few aromas that were reported in these categories are displayed in the next three figures.

**Aromas - Earthy**

*Note: Multiple answers can total over 100%.*
Aromas - Woody

*Note: Multiple answers can total over 100%.

Aromas - Nutty

*Note: Multiple answers can total over 100%.
The highest recommended food type for the sauvignon blanc wines was fish and seafood. Almost all of the wineries recommended this food type (95.5%). A close second though was poultry with 77.3 percent of the sauvignon blanc wineries recommending it. None of the wineries recommended beef.

*Note: Multiple answers can total over 100%.
Cooking Method: Poultry

The number one recommended cooking method for poultry was grilling (72.7%). Between 50 and 60 percent of the sauvignon blanc wineries also recommended the following cooking methods for poultry: sautéed (59.1%), broiled (54.5%), baked (50%), and roasted (50%).

*Note: Multiple answers can total over 100%.*
Cooking Method: Fish & Seafood

A variety of methods were recommended by the sauvignon blanc wineries for cooking fish and seafood dishes. The seven methods recommended by at least half of the wineries are depicted in the following figure.

*Note: Multiple answers can total over 100%.*
The four spices recommended by more than 40 percent of the sauvignon blanc wineries for fish and seafood dishes were ginger (50%), black pepper (50%), white pepper (50%), and mustard (40.9%). The five spices recommended by more than 40 percent of the sauvignon blanc wineries for poultry items were black pepper (50%), chili powder (40.9%), cumin seed (40.9%), mustard (40.9%), and paprika (40.9%). The spices recommended most frequently for fish/seafood and poultry by sauvignon blanc wineries are shown in the following figure.
**Herbs Recommended**

The herbs recommended by at least 40 percent of the wineries for fish and seafood dishes were basil (45.5%), tarragon (45.5%), thyme (45.5%), and parsley (40.9%). The herbs highly recommended for poultry dishes were basil (59.1%), oregano (59.1%), parsley (54.5%), thyme (54.5%), rosemary (40.9%), and tarragon (40.9%).

**Sauces Recommended**

There were four sauces for fish and seafood dishes that were preferred by 36 percent or more of the sauvignon blanc wineries: pepper (45.5%), butter (40.9%), caper (36.4%), and mustard (36.4%). The four sauces recommended for poultry dishes by 45 percent or more of the wineries were the following: caper (50%), vinaigrette (50%), butter (45.5%), and onion (45.5%).
There was a very low response rate to the recommended spice and sauce questions for other food types. Moreover, there were no responses to the herb question for other food types.

**Spices, and Sauces for Other Food Types**

*Note: Multiple answers can total over 100%.*

![Spices and Sauces Graph](image)

*Note: Multiple answers can total over 100%.*