



2009 Sauvignon Blanc from Captûre – Tradition and Les Pionniers

So what do you think of the first video blog post? I was a little nervous shooting it and I know they will get easier.

It has been a little over a year since I tasted the wines of Captûre, a project headed by **Ben and Tara Sharp**, and made by another husband and wife team, **Denis and May-Britt Malbec**. The previous vintage 2008 Sauvignon Blanc received a 93 point rating from me and was one of the first published reviews. In 2009 there are a pair of wines; the *Tradition* and *Les Pionniers*. The wines show subtle differences yet both retain a polished and sophisticated quality that makes them notable.

I opened both of the samples at the same time and initially tasted at refrigerator temperature. I revisited approximately 24

hours later with the wines only having the corks replaced and returned to the refrigerator. A glass poured and left overnight on a table showed no serious signs of degradation.

2009 Capture Sauvignon Blanc *Tradition*, California; DW 91 \$30.00

14.0% alcohol, 875 cases produced, Clone 1 and Musque, *sur lie* aged in stainless steel for 5 months.

Aroma: A chiffon of apricot and dewy white peach kissed with sweet cream

Palate: Firm and focused entry with nicely sculpted roundness on the mid-palate, backed by a briny, mineral-laced acidity

Impression: Very nice effort - shows classic weight and subtle restraint

2009 Capture Sauvignon Blanc *Les Pionniers*, Sonoma County; DW 93 \$36.00

14.5% alcohol, 360 cases produced, Clone 1 and Musque, *sur lie* aged in stainless steel for 5 months

Aroma: Concentrated with very solid stone fruit (apricot and peach) with hints of citrus blossom

Palate: Shows more sophistication and length than the *Tradition* - starts off deeper, and more polished then brightens to display beautifully poised acidity

Impression: The subtlety here is quite impressive - the wine can sneak up on the unsuspecting palate and create one of those "hmm, I just finished my second glass! What is this stuff?" moments...

The wines may be ordered directly from the Capture website.

Disclosure: I received these bottles as a professional sample.