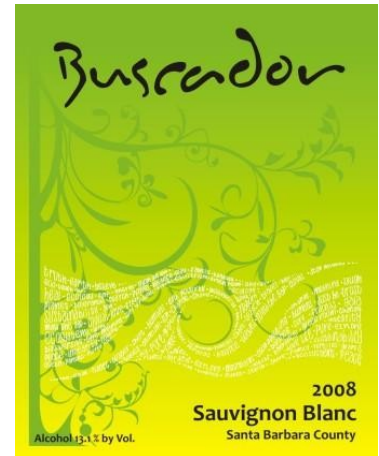


## 2008 Sauvignon Blanc

Appellation: Santa Ynez Valley  
Harvest:  
Bottling Date: March 2009  
Release Date: June 2009  
Alcohol: 13.1%  
Blend: 100% Sauvignon Blanc  
Cases Produced: 56



Ah, Sauv Blanc. Love it. Favorite white wine. A harvest in Marlborough, NZ spring 2008 definitely cemented my passion for the grape. The grapes are sourced from right out the front door at Vina de Santa Ynez. Citrus overtones usually dominant and did all through harvest, fermentation and the stainless steel aging. However, round about March 2009 when I fined and filtered the wine I noticed an incredible and overpowering grassiness. My passion bucket overflowed! Without hesitation I bottled up 56 cases before it was blended up for a very different Kalyra wine. Yes, yes, yes the pH is a bit high at 3.49, however, with only 56 cases to sell and drink it will be long gone before beginning of 2010! If not, I will drink the rest myself. In the end I bring to you an outstanding example of pure Santa Barbara County Sauvignon Blanc.

Give it a try with some Pan Seared Scallops with Green Papaya Slaw! Cheers, Matt

### Pan Seared Scallops with Green Papaya Slaw

Recipe by Chef Erin Coopey, In Good Taste, Wine-Paring Recipes  
Serves 4



2 cups grated or fine julienne green papaya\*  
½ cup grated or fine julienne carrots  
½ cup blanched, refreshed and fine julienne snow peas  
¼ cup thinly sliced red onion  
¼ cup coarsely chopped fresh cilantro  
2 tablespoons white balsamic vinegar or rice vinegar  
4 tablespoons lime-flavored olive oil

12 sea scallops  
2 tablespoons peanut or canola oil  
salt and black pepper to taste

fresh cilantro sprigs for garnish (optional)  
lime zest for garnish (optional)

To make the slaw, combine green papaya, carrots, snow peas, red onion and cilantro in a mixing bowl. Add vinegar and olive oil, toss to combine. Season with salt. Refrigerate for 1 hour.

In a large frying pan over medium-high heat, warm the peanut oil. Season scallops with salt and black pepper. Add scallops to pan and sear, turning once, until golden brown, about 2 to 3 minutes per side.

Divide slaw between 4 chilled salad plates. Divide the scallops among the plates, placing them on the slaw. Garnish with cilantro sprigs or lime zest. Serve with a chilled glass of Buscador Sauvignon Blanc.

*\*Green or unripe papaya is available in Asian markets. To prepare, peel the skin away with a paring knife, then halve the papaya lengthwise, scoop out the immature white seeds. If green papaya is not available, jicama may be substituted.*