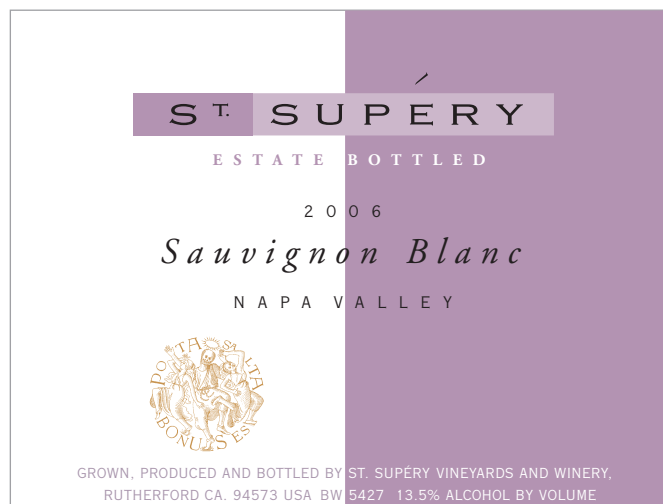


2006 ESTATE SAUVIGNON BLANC

NAPA VALLEY



WINEMAKER'S COMMENTS

The 2006 Sauvignon Blanc is another hit in a long history of fabulous white wines from St. Supéry. There is plenty of elegant lime juice, honeysuckle and fresh pineapple in the aroma. On the palate flavors of ruby grapefruit, lime and straw fill out the mouth. This wine is refreshing, lively and persistent.

WINEMAKING

The year 2006 appears to show great promise in the grape growing world. It started as a stormy year with record-breaking rainfall in January, followed by steady showers throughout the spring. The cool, wet weather delayed bud-break in most areas by about two weeks. Late spring and early summer were very mild, and most varieties seemed to flower at the same time. Temperatures soared into the 100's for most of California's grape-growing regions in late July, forcing some vines to shut down and stop photosynthesis for several days. Consequently, the heat wave served to further delay an already lagging maturity pattern for most grape varieties. Luckily, most varieties had yet to go through veraison, so the skins were still thick and resilient to the extreme heat. August and September settled into the most amazingly pleasant weather in recent memory, allowing the grapes to ripen slowly and evenly with an excellent sugar/acid balance.

The Sauvignon Blanc grapes for this wine were harvested at night and in the cool early morning hours of August and September to maintain the delicate fruit flavors. Upon arrival at the winery, the grapes were crushed and pressed into chilled tanks for settling. The clean juice was racked and fermentation was initiated in temperature-controlled storage. A long, cool fermentation allowed for excellent flavor retention. After final blending, the wine was stabilized and prepared for bottling.



APPELLATION: NAPA VALLEY
BLEND: 100% SAUVIGNON BLANC
PH: 3.55
TOTAL ACIDITY: 5.3 G/L
RESIDUAL SUGAR: <0.02%
WINE ALCOHOL: 13.5%