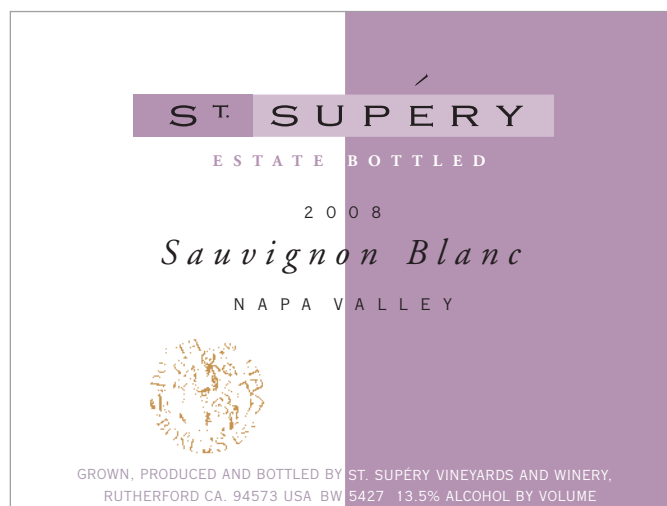


2008 ESTATE SAUVIGNON BLANC

NAPA VALLEY



WINEMAKER'S COMMENTS

The 2008 Sauvignon Blanc is focused and intense. Starting with ruby grapefruit, nectarine and a shaded aromatic minerality. The palate is bright with lime juice, honeydew melon and pineapple. A refreshing acidity keeps all of the extraordinary flavors light on their feet, very juicy and a finish that goes on forever.

WINEMAKING

The 2008 vintage in Northern California began with a second dry winter in a row after two relatively wet years in 2005 and 2006. Dry and mild weather in February and March pushed the grapevines to bud earlier than usual. By early April most grapevines had green shoots from 6 to 10 inches in length. The week of April 13th will be one that few growers will soon forget in California: a frozen freight train hit the state with the worst frost event in over three decades. For three nights in a row, temperatures plummeted down to the low twenties and were compounded by low dew points at our Dollarhide Vineyard. Frost control was rendered completely useless in the lower areas of the ranch.

Luckily, the remainder of the 2008 growing season shaped up to be a very good year. In early August temperatures climbed toward 100 degrees and the Sauvignon Blanc began to ripen about two weeks ahead of schedule. On August 13th we harvested our first load of Sauvignon Blanc from Dollarhide parcel 13, a west-facing hillside. Interestingly, our first Sauvignon Blanc grapes were the ripest of the vintage at 24 brix. The overall Sauvignon Blanc harvest at Dollarhide, picked steadily over the next 2 ½ weeks, averaged a more modest and agreeable 22.8 brix. One can usually tell how the vintage is shaping up as the fermentations wind down in September and October. In a nutshell, the whites are crisp and bright with tightly-focused citrus fruits accented by a little minerality.



APPELLATION: NAPA VALLEY
BLEND: 100% ESTATE SAUVIGNON BLANC
PH: 3.39
TOTAL ACIDITY: 6.1 G/L
RESIDUAL SUGAR: <0.02%
WINE ALCOHOL: 13.30%