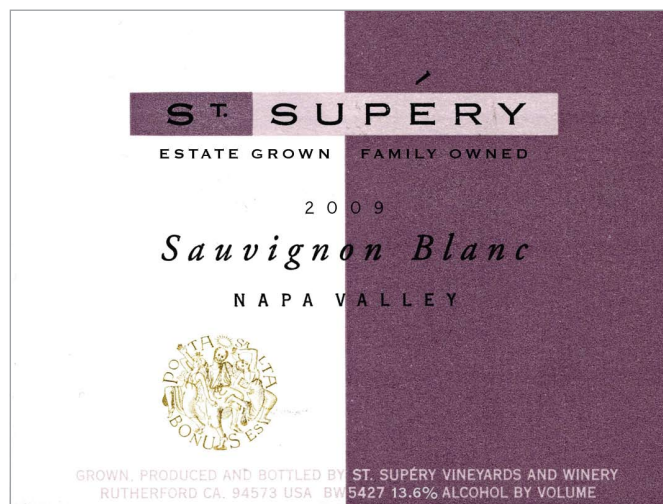


2009 ESTATE SAUVIGNON BLANC

NAPA VALLEY



WINEMAKER'S COMMENTS

This exotic wine presents with lovely pale hues of yellow pierced by youthful hints of green. Aromas of pink grapefruit and green lime explode from the glass with a citrus vibrancy complimented by a hint of caper and fennel. Flavors follow with the same grapefruit and lime focus, a full rich flavor and a crisp twist of lemon zest to finish. This Sauvignon Blanc is an exceptionally exciting wine !

WINEMAKING

After several dry seasons, January 2009 started in similar fashion. February brought some storms, but the remainder of the year was short on rain. This was good for vineyard flavors and also served to moderate the yields. All of this lead to wines with good structure and intensity. After nice spring conditions, June brought average temperatures, while July really turned up the heat for 2 weeks, which was followed by some hot days in August. This launched us into the harvest season for the Sauvignon Blanc, with juices in tank showing promise early on in the fermentation.

After achieving the desired flavors on the vine, the Sauvignon Blanc was harvested in the cool morning hours in an effort to preserve the delicate flavors. The fruit was received in the cellar, where the grapes were pressed to tank and immediately chilled and settled prior to fermentation. All fermentation was completed in stainless steel tanks at cool temperatures to maintain and enhance the natural flavors. The final blend was completed soon thereafter to capture the lovely fresh qualities and intensity of flavor of the Sauvignon Blanc.



APPELLATION: NAPA VALLEY
BLEND: 100% ESTATE SAUVIGNON BLANC
PH: 3.28
TOTAL ACIDITY: 6.1 G/L
RESIDUAL SUGAR: <0.02%
WINE ALCOHOL: 13.6%