

## 2010 Estate Sauvignon Blanc Napa Valley

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### *Winemaker's Notes:*

This wine exhibits brilliant hues of light yellow speared by vibrant streaks of green. Aromas of exotic grapefruit and green lime dominate with hints of caper, fennel and lemon zest. Flavors follow with tremendous ruby grapefruit, citrus, kiwi and guava through a crisp finish. This Sauvignon Blanc complements a wide variety of foods from mild cheeses and fish to boldly flavored Asian dishes. It's also a great sipper as an aperitif.

### *Growing Season:*

The 2010 growing season began with mild temperatures and sufficient rainfall. Summer temperatures were slightly cooler than normal, allowing slow and steady fruit maturation, with only a few days of extreme heat in August. The mild summer resulted in a long hang-time for the fruit which yielded tremendous development of flavor with excellent intensity.

Our estate grown Sauvignon Blanc from Dollarhide is generally the first fruit picked each harvest. After achieving the desired flavors on the vine, the fruit was harvested in the cool morning hours 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.

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**Appellation:** Napa Valley

**Blend:** 100% Estate Sauvignon Blanc

**pH:** 3.40

**Total Acidity:** 6.0 g/L

**Residual Sugar:** <0.02%

**Wine Alcohol:** 13.7%