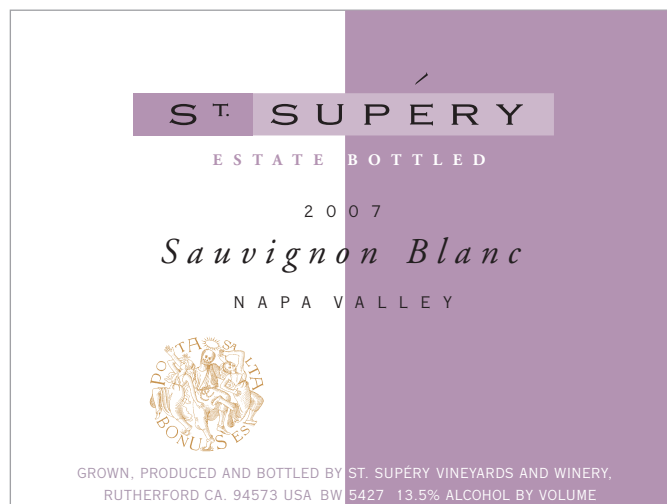


2007 ESTATE SAUVIGNON BLANC

NAPA VALLEY



WINEMAKER'S COMMENTS

Bright with intense aromas of lime juice, ruby grapefruit, guava and a hint of clover. This 2007 Sauvignon Blanc is a showstopper. Following with exquisite flavors of focused lemon, lime and grapefruit one can't ask for a more enjoyable wine. Drink now.

WINEMAKING

2007 began with a cool, dry winter followed by nearly perfect growing conditions throughout the season. Ideal weather prompted the vines to move quickly through their perennial growth cycles in rapid succession. The lower water table probably contributed to a reduction in vigor, illustrated by shorter inter-nodal shoot length. Low vigor is generally a good thing as the vines put less energy into vegetative growth, allowing more resources to be allocated toward the fruit. Speaking of fruit, notably Sauvignon Blanc, there was substantially less of it in 2007. Sauvignon Blanc tends to be alternate bearing, so after a big crop load in 2006, the lower yields in 2007 did not come as a huge surprise. This year, the Sauvignon Blanc clusters were generally smaller than usual, but they ripened uniformly and quickly.

We harvested most of the Sauvignon Blanc at night, capturing the bright grapefruit, guava, and lime flavors that we have come to love about Dollarhide. As the slow, cool fermentation got underway, it became clear that 2007 was going to produce another stellar Sauvignon Blanc with consistently clean and well-defined aromas and flavors.



APPELLATION: NAPA VALLEY
BLEND: 100% ESTATE SAUVIGNON BLANC
PH: 3.28
TOTAL ACIDITY: 6.1 G/L
RESIDUAL SUGAR: <0.02%
WINE ALCOHOL: 13.5%