

2010 Dollarhide Estate Vineyard Sauvignon Blanc Napa Valley

Winemaker's Notes:

This wine presents with brilliant hues of pale yellow pierced by youthful streaks of green. Opulent aromas of grapefruit, lemon rind and subtle caper are enveloped by a seductive background of toasted vanillin oak, evident of the barrel fermentation component. Crisp flavors of grapefruit follow with key lime, a hint of orange marmalade and a roasted French oak background. This is a terrific Sauvignon Blanc with tremendous intensity of flavor, yet an elegant appeal. Enjoy!

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. This launched us into the harvest season, with juices in tank showing promise early on in the fermentation.

Winemaking:

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. Fermentation occurred in both stainless steel tanks and some barrel at cool temperatures to maintain and enhance the natural flavors. The final blend was completed after 7 months of sur-lies maturation to capture the lovely fresh qualities and intensity of flavor of the Sauvignon Blanc.



Appellation:	Napa Valley
Blend:	100 % Sauvignon Blanc
Malolactic Fermentation:	None
Barrel Fermentation:	17% blend of New French Oak for 7 months
Stainless Steel Maturation:	83%
pH:	3.40
Total Acidity:	0.59 grams/L
Residual sugar:	<0.2 %
Wine Alcohol:	14.1%
Harvest dates:	October 5, 2010
Bottling date:	June 22, 2011