

2011 Dollarhide Estate Vineyard Sauvignon Blanc Napa Valley



Winemaker's Notes:

This wine has brilliant and vibrant pale yellow hues. Rich, lifted aromas of grapefruit, kiwi, lychee, lime and fennel are encompassed by a subtle yet engaging toasted smoky note of new French oak. Crisp lychee and grapefruit flavors combine with green lime zest and a bright citrus appeal, while the toasted qualities of the barrel maturation have encouraged a full, rich mouth feel along with a subtle creaminess from the sur-lie maturation. This is a rich and flavorful Sauvignon Blanc.

Growing Season:

The year started with very cold conditions and high rainfall. Winter was said to have the fourth highest rainfall in 40 years. Spring moved temperatures up into the 70s, with late May bringing more rain. June began with significant rainfall during flowering, reducing crop yield. The summer provided good sunshine, although it was cooler than summer's past. Late August and September were warm and encouraged good ripening.

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 barrels at cool temperatures to maintain and enhance the natural flavors. The final blend was completed after 7 months of sur-lie maturation to capture the lovely fresh qualities and intensity of flavor of the Sauvignon Blanc.

Dollarhide Estate Vineyard

St. Supéry's Dollarhide Estate Vineyard is planted with close to 500 acres of grape vines, leaving the more than 1,000 remaining acres to thrive in their natural state. Vineyard elevations ranging from 600 to 1,100 feet above sea level, 7 different soil series, 13 different soil variations and a unique microclimate combine at Dollarhide to create an especially accommodating growing environment. Napa Valley's warm days and cool nights are slightly exaggerated at Dollarhide because of its elevation and its distance from the cooling effects of San Pablo Bay. This climate yields ripe, luscious, well-balanced grapes that produce well-balanced food wines.

Appellation	Napa Valley
Vineyard	Dollarhide Vineyard
Variety/Blend	100% Sauvignon Blanc
Oak Maturation	19% new French oak for 7 months
pH	3.41
T. Acidity	6.4 g/L
Residual Sugar	< 0.2%
Alcohol	14.2%
Harvest Dates	September 23, September 26, and October 1, 2011
Bottling Date	May 31, 2012
Suggested Retail Price	\$35.00
Case Production	1,458 cases