



2007 SAUVIGNON BLANC

Napa Valley, California

Displays a brilliantly light greenish straw color with an inviting array of aromas including crenshaw melon, lemon, pineapple, and lychee nut, framed in a background of fresh-cut grass, coconut, and floral nuances. Flavors of citrus, melon, pineapple, mineral, and lemongrass are supported by good viscosity and a crisp finish. Ideal for pairing with oysters.

DIRECTOR OF WINEMAKING

Ted Edwards

GROWING SEASON NOTES

The winter was very cold and drier than normal, with 60% of normal precipitation. As winter rolled into spring, the temperatures were warmer than normal, resulting in early bud break, bloom, and set. The summer growing season continued on the mild to cool side, with few days topping 100 degrees. The cool summer compensated for the early bud break, slowing down the ripening period. The harvest was relatively slow paced with plenty of hang time to develop the flavors.

VARIETAL PERCENTAGE

100% Sauvignon Blanc

VINEYARD

Yount Mill Vineyard (Yountville)

HARVEST DATES AND SUGAR

8/27/07 at 23.1° Brix

VINEYARD DETAILS

Organically farmed.

Vines are 18 years of age.

Soils are composed of gravelly loam.

FERMENTATION

70% stainless steel fermentation at 50–62° F for 14 days, 30% barrel fermentation at 68–72° F for 7 days. No malolactic fermentation.

ALCOHOL

13.2%

pH

3.47

ACID

0.60 g/100mL

RESIDUAL SUGAR

Dry

AGING

30% barrel-aged in French oak for 5 months, aged sur lies

NUMBER OF CASES PRODUCED

875 cases

BOTTLING DATE

May 14, 2008