



2008 Sauvignon Blanc

Napa Valley

Winemaking Notes

FRUIT	99% Sauvignon Blanc and 1% Semillon
VINEYARD	The fruit for this wine comes from our sustainably farmed vineyard in Rutherford, as well as other nearby vineyards.
HARVEST	Harvest Dates: August 12 - September 10 Average Brix: 24.1
WINEMAKING	The Sauvignon blanc is processed using two different methods. To preserve the delicate tropical fruit flavors, a portion of the fruit goes directly into the press as whole clusters. The remaining fruit is de-stemmed and left in contact with the skins for several hours before pressing, enhancing the grapefruit/citrus components. All of the juice is fermented cold (55 degrees F) in stainless steel tanks.
AGING	Aged on light lees for 3 months 44% in large oak casks (neutral wood) 56% in stainless steel tanks

Tasting Notes

Perfectly balanced grapefruit and melon aromas and flavors are accented by lime and mango. A round mid-palate is followed by a vibrant, crisp, lingering finish.