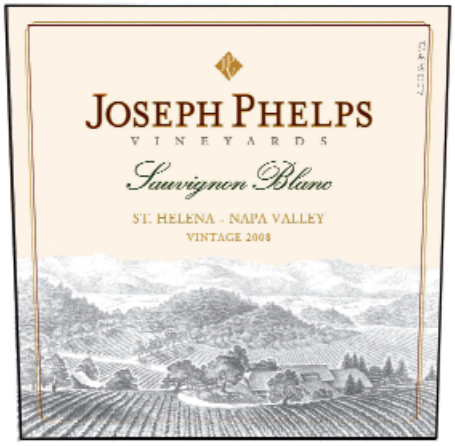

HARVEST DATES: August 14 – 28, 2008.

BLEND & GRAPE SOURCE: 100% estate-grown Sauvignon Blanc from our Spring Valley ranch outside of St. Helena.

WINEMAKER'S NOTES: Grapes were harvested at an average 22.9º Brix, then barrel fermented and aged for eight months in new French oak puncheons (32%), and one- to two-year-old French oak barrels and puncheons (68%). Coopers were Dargaud Jaegle, Billon, Damy and Ermitage. The lees were stirred both during and after alcoholic fermentation and the wine was bottled in June, 2009.

2008 VINTAGE & TASTING NOTES

The 2008 Sauvignon Blanc growing season began with budbreak during the last week of March. During this time Northern California experienced a record-setting cold spell which lasted a full month and threatened potential frost damage each night. Fortunately, there was no damage in the Sauvignon Blanc blocks. By mid-July we were approximately halfway through veraison and enjoying fairly consistent summer temperatures which allowed even ripening within the clusters.

This year's Sauvignon Blanc is distinctive for its aromatics of lemon curd, honeydew and lime blossom, all of which contribute to freshness in the palate. The minerality, bright fruit, fine texture and length create mouth-watering, lingering flavors.