



## **2005 Sauvignon Blanc**

Rutherford

### **Winemaking Notes**

**FRUIT** 85% Honig Estate Sauvignon Blanc, 5% Honig Estate Muscat and 10% Napa Valley Semillon.

**VINEYARD** Using sustainable farming methods, our family farms 70 acres of vineyards in Rutherford, in the heart of Napa Valley. To further enhance fruit quality, we thin the crop, position the shoots and pull the leaves around each individual cluster. When the fruit reaches the perfect balance of ripeness, mature flavor and acidity, it is hand-picked.

**HARVEST** Harvest Dates: September 8 – October 4  
Average Brix at Harvest: 22.2

**WINEMAKING** To create a stylish, multi-layered Sauvignon blanc with integrated oak and fruit flavors, a number of techniques were used. 40% of the fruit for this blend was de-stemmed and left in contact with the skins for 3 - 6 hours prior to pressing and fermentation, increasing the citrus and grapefruit characters. The remaining portion was whole cluster pressed. To preserve the fruit characteristics, 80% is fermented at cooler temperatures in stainless steel tanks, then aged for 6 months in neutral oak. The remainder of the juice is fermented in new French oak barrels, then undergoes malo-lactic fermentation and is aged on the lees for 6 months. This adds a richly textured background for the bright fruit flavors.

### **Tasting Notes**

A rich, complex Sauvignon blanc with the appealing aromas and flavors of summer: white peach, figs and melon, drizzled with grapefruit, and a squeeze of lime, a touch of pea pod and a dusting of mineral and toasty French oak. The rich mid-palate follows to a long, perfectly balanced, refreshing finish.