



**2006 Reserve Sauvignon Blanc**  
Rutherford

**Winemaking Notes**

**FRUIT** 83% Honig Estate Sauvignon Blanc, 3% Honig Estate Muscat and 14% Napa Valley Semillon.

**VINEYARD** The fruit is from select blocks of our sustainably farmed vineyard in Rutherford, Napa Valley.

**HARVEST** Harvest Dates: September 18 – October 10  
Average Brix at Harvest: 23.2

**WINEMAKING** 70% of the blend was selected from lots that were fermented at cool temperatures in stainless steel tanks and subsequently aged on the lees in neutral oak casks for 6 months. The remainder, 30%, of the juice was fermented in new French oak barrels, where it underwent malo-lactic fermentation and was aged on the lees for 6 months. Individual lots were selected for the blend in December 2006 and the final blend was assembled just prior to bottling in May 2007.

**Tasting Notes** Aromas and flavors of fig, melon and citrus are melded together, with traces of herbs, mineral and winter pears. A creamy rich mid-palate, spiced with French oak and hints of lemon zest, honey and vanilla on the finish.