



2006 Sauvignon Blanc

Napa Valley

Winemaking Notes

FRUIT 97.6% Sauvignon Blanc and 2.4% 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: August 28 – October 10
Average Brix: 23.6

WINEMAKING We use two different methods to process the fruit: whole cluster pressing and cold soaking. To preserve the delicate tropical fruit flavors, the majority of the fruit goes directly into the press as whole clusters. With the cold soak process, selected grape lots are crushed into a tank and the juice is left in contact with the skins for several hours before processing. This cold soaking process enhances the grapefruit/citrus components. We then ferment everything in stainless steel tanks at cold temperatures.

BARRELS 1/3 large oak casks (neutral wood)
2/3 stainless steel tanks

Tasting Notes

Bright and lively, a Loire style Sauvignon Blanc with fresh aromas of ruby grapefruit, mango, papaya, and peach. The vibrant citrus and tropical flavors linger on the finish and the texture is crisp and minerally.