



2007 Reserve Sauvignon Blanc

Rutherford

Winemaking Notes

FRUIT 86% Honig Estate Sauvignon Blanc, 4% Honig Estate Muscat and 10% Napa Valley Semillon.

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

HARVEST Harvest Dates: August 18 – September 10
Average Brix at Harvest: 23.1

WINEMAKING 67% 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, 33%, 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 2007 and the final blend was assembled just prior to bottling in May 2008.

Tasting Notes A perfect mélange of honeydew melon, lime, floral, lemongrass and passion fruit. A creamy, rich mid-palate, accented with French oak and crème brûlée. The finish is long, with refreshing minerality.