



## **2007 Sauvignon Blanc**

Napa Valley

### **Winemaking Notes**

<b>FRUIT</b>	97.6% Sauvignon Blanc and 2.4% Semillon
<b>VINEYARD</b>	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.
<b>HARVEST</b>	Harvest Dates: August 10 – September 10 Average Brix: 23.6
<b>WINEMAKING</b>	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.
<b>BARRELS</b>	1/3 large oak casks (neutral wood) 2/3 stainless steel tanks

### **Tasting Notes**

A bright, fruit forward Sauvignon Blanc, with citrus aromas of grapefruit, lemongrass and lime, overlaying passion fruit and mango characters. The vibrant tropical flavors linger, while the finish is crisp and refreshing.