



**HARVEST DATES:** Aug. 24 – Sep. 1, 2009.

**BLEND & GRAPE SOURCE:** 100% estate-grown Sauvignon Blanc from our Spring Valley ranch outside of St. Helena.

**WINEMAKER'S NOTES:** Grapes were harvested at an average 21.8° Brix, then barrel fermented with native yeast and aged for nine months in new French oak puncheons (16%), and one- to two-year-old French oak barrels and puncheons (84%). Coopers were Dargaud Jaegle, Billon, Damy and Ermitage. The lees were stirred both during and after alcoholic fermentation and the wine was bottled in June, 2010.

#### 2009 VINTAGE & TASTING NOTES

The 2009 Sauvignon Blanc growing season began with budbreak during the first week of April and veraison the third week of July, which was similar to the 2008 growing season based on a 10 year average. The 2009 season was cool overall compared to the previous nine years, allowing the Sauvignon Blanc to develop perfectly. The three separate blocks on the home ranch were harvested toward the end of August, and the cool growing season flawlessly captured the fruit and floral aromatics and focused acidity. Aromas of lemon curd, white flowers, honeydew, allspice and notes of wet stone are followed by a balanced palate with fresh acidity and length.