



**S A U V I G N O N B L A N C
R U S S I A N R I V E R V A L L E Y
2 0 0 5
W I N E N O T E S**

• G R A P E S O U R C I N G •

Grapes for this wine were sourced from an area that is emerging of the world's leading growing regions for Sauvignon Blanc, Sonoma County's Russian River Valley AVA. Close to the sea, the region's summer warmth is moderated by fog and other cooling maritime influences, creating an ideal climate for Sauvignon Blanc grapes

Grape Sourcing: 80% Russian River Valley, 15% Chalk Hill, 5% Santa Barbara County

• V I N T A G E •

2005 started off with an unusually cold and wet winter, but a heat spell in March started off the growing season early. The rains continued sporadically through June and summer was unseasonable cool, requiring vigilance by growers to reduce mildew and botrytis. As summer came to a close, the temperatures heated up, allowing the grapes to ripen to full flavor and complexity while retaining high levels of acidity.

Technical Information: 0.74% TA, 3.14% PH, 0.2 RS, 13% Alc. By Vol.

• W I N E M A K I N G •

Grapes for this wine were whole cluster pressed, cold settled and racked before fermentation to retain the distinctive Sauvignon Blanc fruit flavors and aromas and minimize any bitterness. It was then fermented primarily in stainless steel to retain the wine's crisp acidity and aromatics. A portion of the blend was fermented in neutral French oak to add softness and richness to the finished wine without oak influence. A small portion of Semillon and Chardonnay added silkiness to the wine while allowing the expansive fruit flavors to shine through.

Varietal blend: 95% Sauvignon Blanc, 2% Semillon, 2% Chardonnay, 1% Other White

• W I N E M A K E R ' S N O T E S •

Our Russian River Sauvignon Blanc is true to its varietal character and exemplifies the best of the terroir that this growing area has to offer. Aromas of lime zest and apple blossom are backed by explosive citrus, melon and pear on the palate, with a crisp yet lingering finish. A glass of wine is a superb opening to any evening. It pairs well with oysters, sushi, sashimi and shellfish, as well as herb-roasted chicken or pasta with pesto.

Cases produced: 745