

WATERSTONE

P. O Box 6979
Napa, California 94581

2002 SAUVIGNON BLANC NAPA VALLEY

Vintage

2002 began as a mostly mild season. Frost in April and unexpected rain in May caused some uneven bloom and set during flowering. Summer brought long, mild days with a couple of heat spikes in mid-Summer creating some fast-ripening days. The result was highly concentrated and complex fruit flavors with modest per-acre tonnage in a highly compressed harvest period.

Vineyards

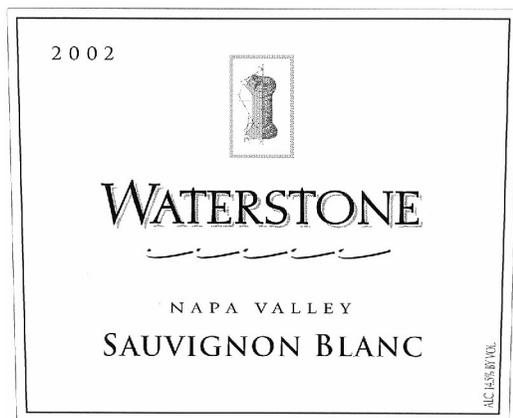
Selecting grapes from three vineyard sources characterizes this 2002 Sauvignon Blanc. Choosing Rutherford to make up half of the blend provides pronounced fruit and texture. By taking the other half of the grapes from Pope and Chiles Valleys, classic varietal flavor and structure are added to the blend. The vines in all of the vineyards are mature and the grapes were picked at optimum balance of sugar and acid.

Vinification

In order to be true to the character of Sauvignon Blanc, minimal handling of the grapes was employed. The grapes were 100% stainless steel-fermented. The winemaker chose to allow the wine to age in stainless steel for a minimum of six months to settle and to provide a wine of classic flavor and desired acidity. By not going through malolactic fermentation, nor adding Semillon nor aging in oak, the wine develops its authentic complexity.

Tasting Notes

This 2002 Sauvignon Blanc demonstrates a broad spectrum of fruit flavors, honey, herbs, anise, citrus, grapefruit and peach. Maintaining its acidity to sugar balance, the winemaker has created a wine that is enjoyable on its own but also marries perfectly with food.



Philip Zorn, Winemaker

Technical Data:

Varietal Composition	100% Sauvignon Blanc
Appellation	Napa Valley
Alcohol	14.9%
TA	0.61 g/100ml
pH	3.41
Oak Aging	None
Oak Cooperage	N/A
Bottling Date	June 20, 2003
Production	1236 cases
Suggested Retail	\$12