

P. O Box 6979 Napa, California 94581

2009 SAUVIGNON BLANC LATE HARVEST, NAPA VALLEY

Vintage

2009 proved to be a mild, relatively cool growing season. Without much frost nor many heat spikes, the lack of rain (2/3 of normal for the third consecutive year) did not present any challenges. Overall, the vintage provided extended hang time for the grapes without excessive ripeness, leading to forward, bright fruit with mature flavors and tannins.

Vineyards

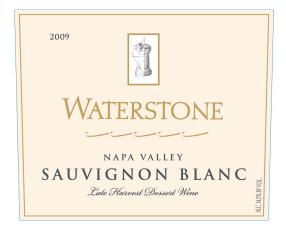
The grapes for this wine were grown in the Silverado-Suscol Vineyard in southeast Napa Valley, where morning fogs linger and development of Botrytis cinerea is encouraged. The micro-climate provides ideal conditions for flavor and sugar concentration.

Vinification

Vineyard was hand-picked at a harvest Brix of 32 degrees. The grapes were gently crushed and fermented in stainless steel, with fermentation arrested at a Brix of 4 degrees. The wine was aged in neutral (1– and 2-year old) French oak barrels with extended lees contact for 18 months.

Tasting Notes

This rich, complex Late Harvest Sauvignon Blanc delivers ripe tropical fruit accented by vanilla, orange rind and citrus notes. The generous fruit is balanced by firm acidity that complements the wine's sweet finish.



Technical Data:

| Varietal Composition | 100% Sauvignon Blanc |
|----------------------|-----------------------------|
| Appellation | Napa Valley |
| Harvest Brix | 32° |
| Brix at Bottling | 4° |
| Alcohol | 14.4% |
| TA | 0.67 g/100ml |
| pH | 3.87 |
| Oak Aging | 18 months |
| Oak Cooperage | French oak, neutral barrels |
| Bottling Date | November 9, 2011 |
| Production | 333 cases |
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