



## 2006 Sauvignon Blanc

### Vintage Summary

2006 began with consistent rain and cool weather for the first 4 months of the year. The vines, tired from the heavy 2005 harvest, awakened in early May with unusual warm weather for late spring. May, June and July averaged a high of 78 degrees, allowing the vines to develop strong canopies in a relatively short time frame. August and September lingered in the 85-degree range, helping achieve bright, ripe fruit character without picking based on concerns of too much sugar and high alcohol.

### Vineyard Practices

Our Sauvignon Blanc is sourced from two vineyards in Paso Robles, one from the West Side (west of the 101 freeway) and one from the East Side (east of the 101 freeway). Each vineyard has its own microclimate and adds its personality to the blend. The vineyard on the west side has heavy limestone soils and was planted on the extreme hilltops in the Adelaide Mountains. The soils naturally de-vigor the vines, minimizing crop load and canopy, allowing the sun to gently brown the skins of the Sauvignon Blanc grapes. The result is great acidity and bright, citrus and tropical fruit flavors. The vineyard from the east side is planted in heavier, sandy soils that require proactive canopy management. Intensive shoot thinning and lateral removal from the vigorous block allow the sun to penetrate the clusters. This vineyard is picked at very low Brix levels to retain natural acidity and add a grassy, herbal component to the blend.

### Winemaking Practices

Our winemaking team began sampling the ripening grapes on a regular basis in mid August to track the evolution of the two vineyards. During the last few weeks before the grapes were picked, we tasted the skins, juice and seeds two to three times per week. We evaluated color, flavor, pH and Total Acidity (TA) to determine the exact harvest date.

A skilled crew handpicked the grapes into ½ ton picking bins. All our Sauvignon Blanc is whole cluster pressed. Both vineyards were picked and fermented separately. We inoculated the Sauvignon Blanc with M2 yeast, a strain used for its inherent citrus characteristics. The wine was 100% tank fermented to retain the crisp acidity and grassy flavors commonly found in Sauvignon Blanc. No malolactic fermentation took place and the wine never touched wood through its 5 month aging process.

### Tasting Notes

Kiwi, lemon, pineapple and a hint of cut grass make up the aromas of our 2006 Sauvignon Blanc. The entry has robust acidity, combined with tropical fruit and intense citrus character. Acidity, alcohol and layers of fruit combine to create balance in your mouth, and address all your taste buds. The finish is clean and crisp and perfect for shellfish, light summer vegetables or just a sunny afternoon.

### Specifics

**Tank aging:** 5 months in topped up stainless steel

**Blended:** 10/21/2006

**Harvest dates:** 8/30/2006 (West), 9/1/2006 (East)

**Brix at Harvest:** 23.5 to 25.2

**Harvest method:** 100% hand-harvested

**Fermentation:** 14 days with M2

**pH:** 3.26

**Total Acidity:** .86g / 100ml

**Barrels:** None

**Yeasts:** M2

**Barrel replacement:** No barrels

**Racking:** Once-Post Fermentation

**Fining:** none

**Filtering:** Sterile

**Bottled:** 1/17/2007

**Closure:** Stelvin Screw Cap

**Alcohol:** 14.5%

**Malolactic fermentation:** None

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