



2005 Sauvignon Blanc

Vintage Summary

The 2005 vintage began with heavily moisturized soils as the result of an extremely wet winter. Early spring remained cool and wet, providing vines with all the water necessary to promote a strong, well developed canopy. Concerns of a late harvest ceased as July temperatures lingered in the mid 90's for the entire month. The healthy canopies, combining with the abundant water supply in the soils, absorbed the intense heat and brought veraison quickly. Late summer and early fall cooled off dramatically, allowing the clusters to see sufficient sunlight while still retaining natural acidity.

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 malo-lactic fermentation took place and the wine never touched wood through its 5 month ageing process.

Tasting Notes

Meyer lemon, orange rind and fresh cut grass aromatics make this wine scream acidity. The entry has crisp tropical fruit flavors that flow into a soft, round, concentrated mid palate. The natural acidity in this wine creates a balanced, clean, layered finish.

Specifics

Tank aging: 5 months in topped up stainless steel

Blended: 12/21/ 2005

Harvest dates: 8/31/2005 (West), 9/2/2005 (East)

Brix at Harvest: 22.6 to 23.8

Harvest method: 100% hand-harvested

Fermentation: 14 days with M2

pH: 3.15

Total Acidity: .82g / 100ml

Barrels: None

Yeasts: M2

Barrel replacement: No barrels

Racking: Once-Post Fermentation

Fining: none

Filtering: Sterile

Bottled: 1/20/2006

Closure: Stelvin Screw Cap

Alcohol: 13.5%

Malolactic fermentation: None