



## *2009 Old Vine Sauvignon Blanc*

### About Old Vines

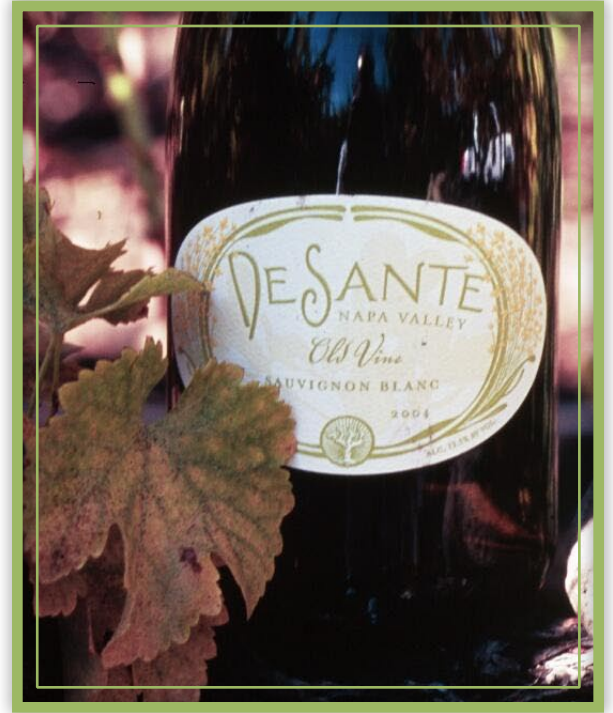
What is an “old vine” and why bother? Old vines are those which have been growing in the same vineyard for at least 30 years. This isn't our definition, it was prepared and agreed upon by the Paris based, International Organization of Wine and Vine (OIV) for use in the labeling of wines from France's Burgundy appellation. Vines take about 8-10 years to mature and then begin to decline in their ability to produce large quantities of fruit after 20-25 years. The old vines that have 30+ years will have a greater chance of producing a wine with that delicious sense of “somewhere” that is the memorable reward of a great wine. These wines transcend taste by offering something that is akin to the tone of a memorable voice. Not perfect by any means, but filled with beauty, character and resonance.

As the vines continue to age, special care must be taken to preserve their “voice” and health. Typically, the vines will work harder to regenerate new wood each year after pruning and progressively less fruit will result. The clusters and berries will both be smaller and less numerous. While the crop may be light, the harvest date actually comes earlier. This means that the vine produces more flavor in these smaller grapes with less alcohol as a result in the wine.

Yes, more work is given to these vines for less fruit in return. But these old vines are like people in some ways. As they age they produce less and require more care, but the fruit of their labor is memorable and full of character.

### What does all this mean in a glass?

**This is a wine that changes and evolves as it is swirled in one's glass. White peach and struck flint aromas that are classic to Sauvignon Blanc's character predominate. An ethereal, dried rose petal aroma take this vintage to another level. The palate possesses a pebbly minerality that is the hallmark of the great white wines, with key lime, fresh pear and a jasmine tea note lifting the finish. Brisk, clean, lively and full of character, the Old Vine shines when served with oysters, shellfish and fresh cheeses.**



**Appellation: Napa Valley**

**Varietals: 100% Sauvignon Blanc**

**Cases: 175 cases**