



## *2010 Old Vine Sauvignon Blanc*

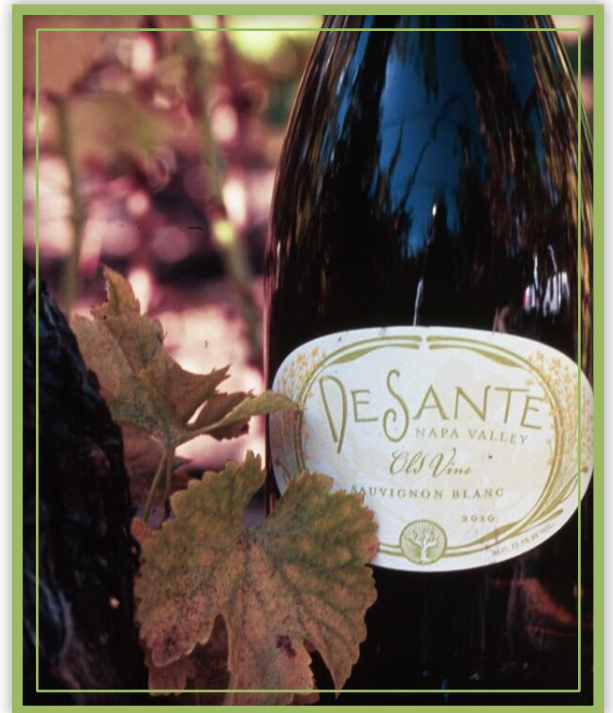
The 54-year old, dry-farmed vines that inspired this dedicated bottling are located in the Varozza Vineyard of St. Helena. Due to the mature age, unusually small and flavorful clusters permit us to produce a refined expression of Sauvignon Blanc in an old-world style.

Following harvest, the grapes are whole-cluster pressed, settled overnight and barrel fermented at cool temperatures. After the slow fermentation process, the barrels are then stirred on winter and early spring lees to enhance texture and aromas while preventing malolactic fermentation. In late spring, the wine is racked to tank and chilled. No fining or filtration is needed or pursued at bottling.

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

We harvested later than normal due to the cool summer with the 2010 vintage. As a result, we produced an unusually ripe and beautifully aromatic wine. The aromas are of flint and dried rose petal with the fruit impression being that of honeydew melon. While retaining our signature minerality in the wine's finish, the 2010 vintage offers an unusually full texture. Flavors in the glass run from white peach to poached pear and quince with notes of cream on the mid-palate.

This is a classic bottling of a wine that is unique for California.



**Appellation:** Napa Valley

**Varietals:** 100% Sauvignon Blanc

**Production:** 15 Barrels