

2010 MAROON SAUVIGNON BLANC

RELEASE DATE	August 2011
PRODUCTION	470 cases
APPELLATION	100% St. Helena
BLEND	100% Sauvignon Blanc
ANALYSIS	14.6% Alcohol 0.70 g/100mL TA 3.48 pH



The Wine

This is the second year we have worked with this vineyard site just north of St. Helena, although we've been big fans of upvalley Sauvignon Blanc for years. The warmer days and cool nights are a great combination for allowing the fruit to fully ripen but still maintain a bright acidity.

The grapes were whole cluster pressed to minimize solids and the juice was tank fermented on cultured yeasts at 45-50F. This is a very cold slow fermentation designed to retain as much of the grapes natural aromatic complexities as possible.

The fermented wine was transferred to French oak barrels and aged for 5 months prior to spring bottling. To maintain as much of the wines natural acidity as possible, the wine was not put through malolactic fermentation. We also incorporated 1/3 new French oak during barrel aging. This amount of oak really accentuates the fruit and adds a richness to the naturally crisp tone of this wine.

The Bottom Line

This wine has beautiful aromas of figs, pears, green apples with hints and vanilla oak notes. The mouthfeel has great vibrancy and freshness. It is expressing a combination of nice crisp acidity but also a richness of texture on the mid-palate. It is refreshing medium bodied wine with a vibrant citrus finish.

Drink Upon Release through 2013.