

2006 Sauvignon Blanc Sonoma County

Unrivaled complexity & exceptional depth

*85% Windsor Oaks Vineyard, Chalk Hill Appellation
15% Peterson Vineyard, Sonoma Valley Appellation*

Bright and crisp, yet full and complex with a long finish.

Perfectly vine-ripened grapes were hand picked and hand sorted then whole-cluster cold pressed in our computer operated low-pressure wine press. The Windsor Oaks portion was fermented in a tank using yeast from Alsace, which accentuated spiciness. The temperature was lowered to 45°F, producing a long slow fermentation, which accentuated the aromas and bright fruit characteristic. The Peterson Vineyard component was fermented in neutral oak barrels (barrels that had been used to ferment Chardonnay for a few years, using up the oak flavor). Multiple yeasts were used, producing added complexity. The barrel fermentation was in the wine cave and took three months to complete, which produced a generous amount of glycerin, giving the wine a viscous mouth feel. No malo-lactic conversion was allowed on either lot, keeping the flavors bright and true to the varietal. The two lots were blended after the completion of fermentation and rested in the barrels for two months before bottling. The wine was cross flow filtered at bottling, a state-of-the-art process of clarifying and stabilizing the wine by passing the wine across a membrane instead of through a filter pad. This doesn't strip the wine as we can design the separation on a molecular scale.

The overall impression of the wine is that is remarkable clean, with a brilliant beautiful color and clear fruit forward nose with hints of melon, pineapple and mango. The flavor is bright and crisp yet fuller than you expect, rounder on the palate. The taste sits further back than does most SB and lingers much longer. It has a clean finish, which beckons for another sip. It's great by itself and pairs beautifully with a wider variety of foods than does most Sauvignon Blanc, at home as well with a light meat dish or as it is with the traditional pairing of shellfish.

Introducing a new closure called the ZORK. The Zork is, in our opinion, the perfect closure for a wine intended to be enjoyed in its youth. There is no opportunity for cork taint or other contamination. It is made from surgical quality materials, seals completely and can be removed easily. Simply peel off the band and pop the Zork. It reseals just as simply.

2006 was an exceptional vintage, especially for early ripening varietals, like Sauvignon Blanc. The spring was warm and the summer mild. Winter rains waited until the last grapes were harvested.

Alcohol: 14.4%

Residual sugar: 0.12%, SO₂ at bottling 18 ppm, SO₂ at release less than 8 ppm.

Bottled: 1,250 cases, April 9, 2007, released August 2007.

For more information contact: winemaker, Robert Rex

robert.rex@deerfieldranch.com

www.deerfieldranch.com

