

# 2007 Sauvignon Blanc

Windsor Oaks Vineyard  
Chalk Hill, Sonoma County

## 100% Sauvignon Blanc

**The Vineyard:** The Windsor Oaks Vineyard is on the western edge of the Chalk Hill Appellation where it spills out onto the Santa Rosa plain, in the center of Sonoma County. Directly opposite, across the plain, is the beginning of the Russian River Valley. This geography gives Windsor Oaks a unique micro-climate, warmed by the facing afternoon sun, moderated by the insulation of the Santa Rosa plain's expanse yet cooled by the morning Pacific Ocean influence coming up the Russian River, with its morning and late afternoon summer overcast.

All of Sonoma County is volcanic in origin. Chalk Hill got more than its share of volcanic ash, light and chalky. This terroir is perfect for Sonoma style Sauvignon Blanc, a bright and sassy SB with more body and complexity, more mouth feel and longer finish than from other regions or countries.

**The vintage:** Over the past three decades the odd vintages have been better than the even ones in California, 2007 was no exception. All the wines are good. The springs are getting warmer while the summers are getting cooler so we saw vigorous spring growth and an early set. The mild summer and fall gave us long hang times promoting fully vine-ripened flavors at lower sugar levels.

**The winemaking:** We make both tank fermented and barrel fermented Sauvignon Blanc. This Windsor Oaks S.B. is fermented entirely in a stainless tank. This is of course a very common style but Deerfield is never common. We always find ways to accentuate the uniqueness of the vineyard. We did this by starting the fermentation on native yeast. We then cooled the wine, colder and colder until the fermentation slowed to a snail's pace. After a couple of weeks we introduced a pure strain yeast to complete the fermentation, still well chilled. Fermentation took two months. The result is more glycerin, more mouth feel and greater complexity. S.B. at its best.

**Zork Closure:** We have used a new closure, the Zork, "peel it, pop it". It assures zero cork taint and has been universally acclaimed by our fans over three years of use.

Picked: August 20, 2007, at Harvest: Brix: 24.6, pH 3.22, T.A. 6.8g/L  
Yeast: Native followed by CY3079; Fermentation: 45°F for two months  
Fined: Bentonite for heat stability 4lbs./M gal  
Cold stabilized by temperature drop  
Cross flow filtered before bottling, sterile bottled  
SO<sub>2</sub> at bottling 24 ppm, at release <10 ppm  
Bottled 875 cases, June 4, 2008  
Released August 1, 2008

## Gold Medal: San Francisco Chronicle Wine Competition 2009

For more information: Robert Rex, winemaker: robert.rex@deerfieldranch.com  
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