

# 2005 Sauvignon Blanc

## Peterson Vineyard

### Sonoma Valley

**Vintage:** The 2005 vintage started out with one of the wettest winters on record. The additional rain will grow deeper roots, which should give us a bigger crop in '06. In '05 the wetter winter meant that pruning was delayed, bud break was late and spring mildew more prevalent. The summer was milder than normal with a very cool July and August. September and October were beautiful. This weather pattern, a cooler than normal mid-summer and a warmer than normal late summer and early fall seems to be becoming more common. The long season produced fully ripe grapes with concentrated flavors. We picked most vineyards three weeks later than we did in 2004. The latest of the pick made us nervous but the wait was worth it. The wines are great. It was an excellent vintage.

**Winemaking Technique:** We've been making Sauvignon Blanc from this vineyard since 1994 and have learned to recognize the slight variations in winemaking techniques required to accentuate the most interesting flavors. We start the fermentation in a stainless tank, forming floral and mineral aromatics, and bring out tropical qualities by finishing the fermentation in neutral oak barrels. The fermentation starts on native yeast followed by inoculation of a pure stain yeast that accentuates complex spiciness and floral aromas. A few months of barrel aging creates roundness, harmony of the components and additional layers of complexity.

**Tasting Notes:** You'll find this wine both familiar and enchantingly special. The fruit forward nose has more going on than you're used to getting from an SB. It's generosity beckons but does not fully prepare you for the pleasingly crisp first taste. As promised, the middle is layered and full, reaching every corner of your palate. The length of the finish completely surprises you. A second tastes confirms that one sensation slides seamlessly into the next. This Sauvignon Blanc is perfect with shellfish, delicious with risotto, and wonderful on a summer day.

#### Harvest & Winemaking Data:

Winemakers:	Robert Rex
Harvested by hand:	September 27, 2005
Brix at Harvest:	24.8
Acid at Harvest:	.64g/100ml
pH at harvest:	3.45
Pressing:	Hand-sorted & whole-cluster pressed at very low pressure
Yeasts:	Started on native, inoculated with Eperney II
Fermentation:	75% tank, 25% neutral oak barrels
Fermentation Temp:	Tank 45 F, Barrel 60 F
Malo/Lactic Conversion:	10%
Fining:	Bentonite for protein stability
Filtered:	Sterile bottled
SO2 at Bottling:	10 ppm
Bottled:	198 cases - August 14, 2006
Residual Sugar:	0.04%
Alcohol:	14.0 %
Released:	October 1, 2006

#### For more information contact:

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