

# 2004 Sauvignon Blanc

## Peterson Vineyard

### Sonoma Valley

The 2004 vintage gave us above normal rainfall and a local flood, none of which hurt the winter dormant grapes. The summer, as seems to be becoming the norm, was cooler than average. The fall was dry with several short heat waves that made us nervous as hot weather too close to harvest tends to dehydrate the fruit before it ripens. But the heat spells were short and the season long, a very good year, better than the typical even year 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 that 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 a Sauvignon Blanc. It's generous nose 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 taste 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, Michael Collier   |
| Harvested:       | September 10, 2004, by hand   |
| At Harvest:      | 26 Brix, 7.0g/L acid, 3.4pH   |
| Pressing:        | Hand-sorted & whole-cluster pressed at very low pressure              |
| Yeasts:          | Native for 4 days, Eperney II, Assm.                                  |
| Fermentation:    | Tank 4 days, neutral oak barrels 40 days                              |
| Ferm. Temp:      | Tank 45 F, Barrel 60 F  |
| M/L Conversion:  | 5%  |
| Fining:          | Bentonite for protein stability                                       |
| Filtered:        | Sterile bottled   |
| SO2 at Bottling: | 10 ppm  |
| Bottled:         | 275 cases - September 8, 2005   |
| Residual Sugar:  | 0.06%   |
| Alcohol:         | 14.0 %  |
| Released:        | October 1, 2005   |
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