

# 2000 Sauvignon Blanc

## Peterson Vineyard

### Sonoma Valley

**Vintage & Vineyard:** 2000 was a challenging and rewarding vintage for John Peterson's vineyard. The vines produced more fruit than in 1999, however with cooler Fall weather the grapes did not get quite as ripe. We thinned the leaves, and raised the canopy to maximize sun exposure. This helped maximize the riper, tropical fruit components and balance the leaner, citrus flavors characteristic of this varietal in a cooler season. By combining less ripe and fully ripe grapes to our advantage, we tailored the style of wine to the fruit. We always work with what nature gives us to make the best wine rather than trying to fit the grapes to some preconceived recipe.

**Winemaking Technique:** As we always do with this Sauvignon Blanc, we whole-cluster pressed the grapes (no destemming or crushing) and allowed the juice to settle out for several days before filling the neutral barrels in which it would ferment. Barrel fermentation allows us to use different yeast strains, rather than one dominant strain, as done in a stainless steel tank. We matched the flavor profile of the grapes to the type of yeast. This year we used more French, less of the German, a California strain to give the wine better structure and mouth feel, and none of the New Zealand strain we have used in past years. We fermented a bit warmer to bring out more berry flavors and left the wine in the barrel longer to add additional complexity.

**Tasting Notes:** The nose is full and rich with hints of mango and citrus. The taste is smooth, with layers of tropical fruit, pears and pineapple on a base of ruby red grapefruit. The fullness, layered structure and long, lingering finish are almost surprising, featuring complexities unexpected in a Sauvignon Blanc. It's bright without being sharp, refreshing without being thin. Chardonnay lovers and those who rarely drink SB will really appreciate this wine. It's a perfect food wine that will enhance simple foods and balance the richest.

#### Harvest & Winemaking Data:

Winemakers:	Robert Rex, Michael Browne
Harvested:	By hand, September 29, 2000
Brix at Harvest:	22.5°
Acid at Harvest	.63g/100ml as Tartaric
pH	3.25 at harvest
Pressing:	Hand-sorted & whole-cluster pressed at very low pressure
Yeast:	Eperney, Assemhausen, C3079
Fermentation:	Neutral French oak barrels
Max. Fermentation Temp:	60°
Malo/Lactic Conversion:	none
Fining:	Bentonite for Protein stability
Filtered:	Sterile bottled to remove malo/lactic bacteria
SO <sub>2</sub> at Bottling:	12 ppm
Bottled:	289 cases – November 6, 2001
Residual Sugar:	0.08%
Alcohol:	13.3 %
Released:	January 2002

For more information contact:

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