

# 2001 Sauvignon Blanc

## Peterson Vineyard

### Sonoma Valley

**Vintage & Vineyard:** The 2001 season started out with a couple of days of frost during the bud break of the new shoots. There was a lot of damage to early budding varieties such as Chardonnay and Sauvignon Blanc. Fortunately, Jon Peterson pruned late in the winter preceding the Spring. This delayed bud break and saved his crop from the freeze. Spring frost is very rare in Kenwood as the area is a bit warmer than the lower south end of the valley near San Francisco Bay. Sometimes we just luck out. We continued our practice of allowing some of the grapes to be shaded by the canopy while thinning leaves to get more sun to other clusters. This gives us both the grassy slate like flavors from the shaded fruit and more tropical flavors from the sun bathed clusters. The blend of the two broadens the taste spectrum in the wine. This vineyard produces only about 2 tons per acre, very low for S.B.

**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've settled on three yeast for this wine, one from France for a flowery nose, one from California for good mouth feel and structure, and one from Alace for a little spiciness. We kept the fermentation colder than in previous years as the fruit was a bit riper, with fatter flavors. The colder fermentation balanced this fatness by retaining brighter fruit esters. It's always a balancing act and every year is different.

**Tasting Notes:** The nose is full and rich with hints of mango and pear. The taste is smooth, with layers of tropical fruit, pears with hints of grapefruit. The fullness, layered structure and long, lingering finish are almost surprising, featuring complexities unexpected in a Sauvignon Blanc. It has riper flavors than the previous vintage and the higher alcohol drives the nose and flavors higher into palate and head. It's assertive without being sharp or hot, 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 and Michael Browne
Harvested:	By hand, September 22, 2001
Brix at Harvest:	25.0°
Acid at Harvest	.65g/100ml as tartaric
pH	3.45 at harvest
Pressing:	Hand-sorted & whole-cluster pressed at very low pressure
Yeast:	Eperney II, CY3079, Assemenshausen
Fermentation:	Neutral French oak barrels
Max. Fermentation Temp:	45°
Malo/Lactic Conversion:	none
Fining:	Bentonite for protein stability
Filtered:	Sterile bottled to remove malo/lactic bacteria
SO <sub>2</sub> at Bottling:	15 ppm
Bottled:	292 cases – August 30, 2002
Residual Sugar:	0%
Alcohol:	14.4 %
Released:	October, 2002

For more information contact:  
Robert Rex, winemaker; PJ Rex, marketing;  
Martin Rex, General Manager; Bruce Patch, Sales  
[www.deerfieldranch.com](http://www.deerfieldranch.com)  
(707) 833-5215  
[winery@deerfieldranch.com](mailto:winery@deerfieldranch.com)

