

2002 Sauvignon Blanc

North Coast

50% Sonoma Valley

50% Clear Lake

Vintage: The last few decades have given us the intensely flavored grapes in even year vintages and more delicate ones in odd years. There are many natural influences on the California growing season including the El Nino cycle, the natural two year cycle of the grape vine and a recently discovered long term (25 to 30 year) ocean current cycle not yet understood. These cycles create waves of change in the growing characteristics of the vines and quality of the grapes. As we learn more about these cycles and monitor and record the vintages we become more proactive in maintaining the vines in ways that even out the variations in the vintages. We dropped fruit early in 2002 to obtain more intense flavors and were rewarded with an excellent harvest.

Winemaking Technique: We blended Sauvignon Blanc from two vineyards for this wine. Each one handled separately during the fermentation. Half the grapes came from the Peterson Vineyard in Kenwood, the source of the SB grapes for previous vintages of this wine. This batch was fermented in neutral oak barrels with three different yeasts and allowed to complete malo/lactic conversion. The other half came from the Roumiguere Vineyard, with whom we have worked for many years, in the Clear Lake appellation of Lake County. This batch was fermented in a stainless steel tank and avoided malo/lactic conversion. The two batches were blended after fermentation and cold stabilization.

Tasting Notes: By blending two distinct lots from different vineyards, made using different techniques, we created a broader, more complex taste than you normally get in a Sauvignon Blanc. The barrel fermented lot adds roundness and tropical flavors, a broadness to the taste and long finish. The stainless lot retained more herbal flavors so charming in Sauvignon Blanc and provided a bright, crisp character to the blend. The result is a wonderfully complex SB. The nose is fresh, filling the room when the cork is pulled with aromas of pears and new mown hay. The taste envelops the palate sensitizing every corner, nook and cranny, lingering well after your expectations. This SB is refreshing and compelling, possesses both tropical fruit and grassy flavors rolled together in perfect harmony. It wants to be paired with shell fish, grilled Salmon, risotto, spicy chicken and will enhance and balance any dish with a cream sauce.

Harvest & Winemaking Data:

Winemakers:	Robert Rex and Michael Browne	
	Peterson Vineyard	Roumiguere Vineyard
Harvested by hand:	October 3, 2002	September 9, 2002
Brix at Harvest:	23.0	23.0
Acid at Harvest	.60g/100ml	.68g/100ml
pH at harvest	3.40	3.40
Pressing:	Hand-sorted & whole-cluster pressed at very low pressure	
Yeast:	Eperney II, CY3079, Assemenshausen	CY3079
Fermentation:	Neutral French oak barrels	Stainless steel tank
Max. Fermentation Temp:	55 F	50 F
Malo/Lactic Conversion:	complete	none
Fining:	Bentonite for protein stability	
Filtered:	Sterile bottled to remove malo/lactic bacteria	
SO ₂ at Bottling:	20 ppm	
Bottled:	540 cases - July 28, 2003	
Residual Sugar:	0.15%	
Alcohol:	14.6 %	
Released:	October 1, 2003	

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