

# 2003 Sauvignon Blanc

## Peterson Vineyard

### Sonoma Valley

**V**intage: 2003 was the third great vintage in a row. The trend in California of the odd vintages being better than the even years is beginning to change; we think to flip. During this transition we expect to see the vintages fairly consistent. 2004 has extended the trend and as of this writing the 2005 vintage is showing a weak El Nino influence, which should make for a stronger 06 than probably will be the 05. Knowledge of these long-range trends allows us to be more proactive in the vineyard. We can make better pruning decisions, for example, if we can predict the strength of the vine a year in advance. Every effort in the vineyard leads to better wine.

**Winemaking Technique:** We've been making Sauvignon Blanc from this vineyard since 1994 and have learned to recognize which slight variations in winemaking technique are required to accentuate the most interesting flavors. We brought out the floral and tropical qualities by using barrel fermentation instead of tank. We use older, neutral tasting oak barrels so as not to overpower this varietal's mineral character. Multiple yeast fermentations are used to accentuate the great complexity potential of Sauvignon Blanc. We started the fermentation on native yeast followed by multiple yeast inoculations, each imparting a "personality" trait from its motherland. American yeast gave it a backbone and focused center. German yeast gave it spice; French yeast gave it a blossom like nose and forward character.

**Tasting Notes:** You'll find this wine both familiar and enchantingly special. The nose has more going on than a tank fermented SB. It's generosity beckons but does not fully prepare you for the first taste, which is pleasingly crisp. As promised, the middle is generous and then you are completely surprised by the length of the finish. A second tastes confirms that one sensation slides seamlessly into the next. This Sauvignon Blanc is perfect with shellfish, great with risotto, wonderful on a summer day.

Winemakers:	Robert Rex & Michael Browne
Harvested by hand:	September 17, 2003
Brix at Harvest:	23.6°
Acid at Harvest	.62g/100ml
pH at harvest	3.39
Pressing:	Hand-sorted & whole-cluster pressed at very low pressure
Yeasts:	Started on native, inoculated with Eperney II, CY3079, and Assemenshausen
Fermentation:	Neutral French oak barrels
Fermentation Temp:	50 to 55°F
Malo/Lactic Conversion:	5%
Fining:	Bentonite for protein stability
Filtered:	Sterile bottled to remove malo/lactic bacteria
SO <sub>2</sub> at Bottling:	15 ppm
Bottled:	219 cases - January 18, 2005
Residual Sugar:	0.10%
Alcohol:	13.7 %
Released:	March 15, 2005

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