



**2006 SAUVIGNON BLANC
MILLER RANCH
Technical Information**

Harvest Date:	September 18 to September 28
Varietal Composition:	98 percent Sauvignon Blanc 2 percent Semillon
Appellation:	Napa Valley
Vineyards:	97 percent Miller Ranch 3 percent Soda Creek Vineyard
Bottling Date:	June 2007

Vintage notes: Flooding kicked off the New Year in Napa Valley, which made for great news headlines, but did little damage to dormant vines, as seasonal cover crops stabilized soils in vineyards and rain continued late into spring. Gray skies and cool, wet weather delayed bud break by a few weeks, but also kept frost at bay. By early June, the sun came out and vines began to bloom and set fruit. In mid-July, a record-setting heat wave lasted about ten days. Whatever grapes may have been sunburned were removed during the normal post-veraison cluster thinning. Seasonal and somewhat cooler weather returned in August. The mild weather pattern continued throughout harvest, allowing for moderately paced and deliberate ripening and a long harvest period.

Winemaking notes: Average harvest sugar was 23.3° Brix. To retain and enhance the crisp, fresh fruit character of Sauvignon Blanc, the juice was fermented in stainless steel tanks at 50-55 degrees Fahrenheit. The wine did not undergo any malolactic fermentation.

Analysis: Alcohol, 13.7 percent; titratable acidity, 5.95 grams per liter; pH, 3.25; residual sugar, 0.10 percent.

Tasting notes: Pale yellow with a green tinge to the color. Flint, Meyer lemon and grapefruit citrus aromas, fresh citrus and green apple fruit flavors with a crisp acidity, lingering flavors through the finish.

Suggested Retail Price: \$20.00