



**2008 SAUVIGNON BLANC  
MILLER RANCH  
Technical Information**

<b>Harvest Date:</b>	August 21 to September 1
<b>Varietal Composition:</b>	93 percent Sauvignon Blanc 7 percent Semillon
<b>Appellation:</b>	Napa Valley
<b>Vineyards:</b>	97 percent Miller Ranch 3 percent Soda Creek Vineyard
<b>Bottling Date:</b>	February 2009

**Vintage notes:** The New Year began with storms that brought high winds and heavy rains to the valley, but precipitation soon became scarce and for the second year in a row, Napa Valley received little more than 60% of its normal rainfall. The spring season was one of the driest on record. Warm spring days pushed vines out early, and the persistent frigid, dry air during the nights created conditions for the longest frost period in decades. Then within the same week that many had been irrigating for frost protection, a multi-day heat spike brought early season temperatures into the triple digits just as the vines were beginning to flower and set fruit. After the fruit set, fewer clusters with smaller berries appeared to be the norm in our vineyards. Though the summer continued with cooler temperatures, harvest started just a little ahead of normal due to the early vine development in the spring. The harvest was condensed. Low crop yields and good weather helped us finish harvest by October 1st.

**Winemaking notes:** Grapes were harvested at an average sugar of 22.3° Brix. The juice was inoculated with three distinct yeast strains that help release aromas specific to Sauvignon Blanc. Fermentation took place in stainless steel tanks set at 50 – 55 degrees Fahrenheit. To highlight the wine's intense aromatics the wine did not undergo any malolactic fermentation. The Semillon was blended to enhance the mouthfeel and balance acidity.

**Analysis:** Alcohol, 13.7 percent; titratable acidity, 6.90 grams per liter; pH, 3.14; residual sugar, 0.24 percent.

**Tasting notes:** Brilliant pale straw color with a green tinge. Intensely fresh aromatics – orange blossom, lime, honeydew melon, mineral and juniper. Fresh flavors echo the aromas. Juicy citrus flavors and a lively acidity entice you to have another glass.

**Suggested Retail Price:** \$22.00