



**2009 SAUVIGNON BLANC
MILLER RANCH
Technical Information**

Harvest Date:	August 28 – September 2, 2009
Varietal Composition:	92 percent Sauvignon Blanc 8 percent Semillon
Appellation:	Napa Valley
Vineyards:	98 percent Miller Ranch 2 percent Soda Creek
Bottling Date:	February 2010

Vintage notes: Compare the nearly thirty days of intense frost from spring 2008 to the fewer than five frost incidents in 2009, the start to the vintage was much less eventful for growers who were able to sleep nights not worrying about the threat of frost—or the lack of water to combat it if it came. Late spring rains delayed irrigation needs and the warm spell in June helped curtail excessive canopy development. The nearly 14 days of 100°f plus temperatures that mark a typical growing season, 2009 counted perhaps only four or five overall, again helping to reduce demand for water when the resource was relatively scarce.

Winemaking Notes: Grapes were harvested at an average sugar of 22.7° 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, 13.9 percent; titratable acidity, 6.28 grams per liter; pH, 3.25; residual sugar, 0.05 percent.

Tasting Notes: Intense aromas of lime, grapefruit and orange spiked with ginger and quinine. On the palate, juicy flavors with bright fresh picked tangerine flavors that linger on the finish.

Suggest Retail Price: \$22.00