

WOLF FAMILY VINEYARDS

St. Helena / Napa Valley

2003 Sauvignon Blanc, Napa Valley Tres Hermanos Estate Grown and Bottled

Vineyards

The 2003 Wolf Family Vineyard Sauvignon Blanc is made from Sauvignon Blanc and Sauvignon Musque, a clone of Sauvignon Blanc, grown entirely on the Wolf Family Estate vineyard which lies against the foothills of the Mayacamas Mountains on the western side of Napa Valley just south of St. Helena. The vineyard was planted in 2000 to the Musque clone and the Sauvignon Blanc clone 1 on 420A rootstock, on a 4' by 6' spacing. This vineyard lies on a slightly sloping area of gravelly, clay loam soils. Because of the close spacing, the vineyard has low per acre yields due to the small berries and loose clusters.

The 2003 vintage began with a cool and wet spring, followed by more cool weather throughout the summer. Since Sauvignon Blanc is an early ripening variety, the mild weather in August and September helped preserve the fragrant varietal character of these grapes through their harvest on September 2.

Winemaking and Tasting Notes

The 2003 Wolf Family Vineyards Sauvignon Blanc blend was fermented and aged for seven months in 22% new French oak and 88% small stainless barrels. The new oak contributes a touch of toasty character to add complexity, while not overpowering the fruit. The small stainless barrels enable the wine to be in contact with the lees to gain the creamy mouth feel of sur lees aging.

The Wolf Family Vineyard site in St. Helena is warm and therefore the melon and tropical fruit side of Sauvignon Blanc tends to be predominant. The Sauvignon Musque provides a richer viscous mouth feel, while the Sauvignon Blanc adds acidity and varietal fruit notes to the wine.

Statistics

Must	Sauvignon Blanc: 22.5° Brix; 5.8 g/L total acidity; 3.34 pH Sauvignon Musque: 22.2° Brix; 5.9 g/L total acidity; 3.46 pH
Wine Blend	13.9% alcohol, 5.4 g/L total acidity, 3.51pH 60% Sauvignon Blanc; 40% Sauvignon Musque
Bottling	116 cases were bottled in March 2004
Release Date	May 15, 2004
Winemaker	Karen Culler
Proprietors	Jane and Doug Wolf