

# WOLF FAMILY VINEYARDS

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*St. Helena / Napa Valley*

## 2004 Sauvignon Blanc, Napa Valley Tres Hermanos Estate Grown and Bottled

### Vineyards

The 2004 Sauvignon Blanc is made from Sauvignon Musque and 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.

### Vintage

The 2004 growing season started early when the winter rains stopped in early spring. The summer was warm and the grapes ripened ahead of normal, with harvest on August 10. This warm, but not hot, year was ideal for Sauvignon Blanc preserving the fruit and the acidity were preserved and are prevalent in the wine's aroma and palette. The yield was very low (1 ton per acre) and was probably due to the rainy weather in the spring of the previous year.

### Winemaking

The 2004 Sauvignon Blanc blend was fermented and aged in 25% new French oak and 75% small stainless barrels. The new oak contributes a small amount of toasty character to add complexity, while not overpowering the fruit of this variety. The small stainless barrels enable the wine to be in contact with the lees and gain the creamy mouth feel of sur lees aging. The wine was aged for 7 months before bottling.

### Tasting Notes

This year the aromas are very classic Sauvignon Blanc with tropical fruit and herbal, spearmint components. The palette is fresh with a slight creaminess and lively acidity. The freshness and concentrated flavors of the wine are due to the very low yield and perfect growing conditions in 2004. The wine has an added complexity by the blending of two distinctly different clones of Sauvignon Blanc. The Sauvignon Musque was planted to add a richer, more viscous mouth feel, while the Sauvignon Blanc adds acidity and varietal fruit notes to the wine.

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### Statistics

Juice	23.0 Brix; 5.9 g/L total acidity; 3.34 pH
Wine	13.9% alcohol, 6.3 g/L total acidity, 3.24 pH
Blend	60% Sauvignon Blanc; 40% Sauvignon Musque
Bottling	42 cases were bottled in April 2005
Winemaker	Karen Culler
Proprietors	Jane and Doug Wolf