

WOLF FAMILY VINEYARDS

St. Helena / Napa Valley

2005 Sauvignon Blanc, Napa Valley Tres Hermanos Estate Grown and Bottled

Vineyards

The 2005 Sauvignon Blanc is made from Sauvignon Musque and Sauvignon Blanc (60% and 40% respectively) grown 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, small berries and loose clusters.

Vintage

The very cool growing season and harvest of 2005 had winemakers on the edge of their seats all summer and fall. Bud break was late that spring accompanied by rains into June. The relatively generous crop, 2.25 tons, was almost 3 times the tiny crop of the year before thanks to the sunny spring of 2004 which is when the crop was set. Harvest time was cool again and we picked the grapes on August 29th.

Winemaking

The 2005 Sauvignon Blanc was picked early in the morning, gently pressed as whole clusters, chilled overnight and put into barrels the next day. The juice was fermented with both native and commercial yeasts suited to Sauvignon Blanc. It was aged in 20% French oak and 80% small stainless barrels. The oak barrel contributes a trifling of toasty character adding complexity and subtly complementing the fruit. 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

The 2005 vintage delivered Sauvignon Blanc with beautiful balance. The nose exhibits bright golden delicious apple and mineral aromas with a hint of yeastiness. The palate brings forward a subtle almond character and creamy rich texture from the Musque clone and fresh, bright green apples and honey all honed by a mineral component which extends through to the finish.

Statistics

Juice	24.0 Brix; 5.6 g/L total acidity; 3.37 pH
Wine	13.9% alcohol, 6.2 g/L total acidity, 3.32 pH
Blend	60% Sauvignon Blanc; 40% Sauvignon Musque
Bottling	131 cases were bottled in March 2006
Winemaker	Karen Culler
Proprietors	Jane and Doug Wolf