

WOLF FAMILY VINEYARDS

St. Helena / Napa Valley

2006 Sauvignon Blanc, Napa Valley Tres Hermanos Estate Grown and Bottled

Vineyards

The 2006 Sauvignon Blanc is made from Sauvignon Musque and Sauvignon Blanc clones (65% and 35% 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 2006 had winemakers on the edge of their seats all summer and fall. Bud break was late accompanied by late spring rains, although not as cold as 2005. It was another small yield of Sauvignon Blanc for the Wolf Family Vineyard with yields of only 2 tons per acre. Harvest time was cool again and we picked the Sauvignon Blanc on August 28, followed by the Sauvignon Musque 6 days later, on the 31st.

Winemaking

The 2006 Sauvignon Blanc was picked early in the morning, gently pressed as whole clusters, chilled overnight and put into barrels and stainless steel drums the next day. The juice was fermented with both native and commercial yeasts suited to Sauvignon Blanc. It was aged in 10% French oak and 90% 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, while maintaining the fresh fruit aromas so distinctly Sauvignon Blanc. The wine was aged for 7 months before bottling.

Tasting Notes

Sauvignon Blanc grapes are so expressive with wonderful bold aromas of green apple and pear, lemon-lime, fresh herbs, spearmint and lychee. Our goal is to maintain these flavors as much as we can while finishing it with the added components only found in the fermented wine. The mouthfeel is assertive with dazzling acidity in a delicious mouthwatering way that makes you want more; which is why a glass of Sauvignon Blanc is such a great way to start a meal.

Statistics

Juice	23.4 Brix; 6.9 g/L total acidity; 3.27 pH
Wine	13.9% alcohol, 6.4 g/L total acidity, 3.22 pH
Blend	65% Sauvignon Blanc; 35% Sauvignon Musque
Bottling	117 cases were bottled in March 2007
Winemaker	Karen Culler
Proprietors	Jane and Doug Wolf