

WOLF FAMILY VINEYARDS

St. Helena / Napa Valley

2007 Sauvignon Blanc, Napa Valley Tres Hermanos Estate Grown and Bottled

Vineyards

The 2007 Sauvignon Blanc is made from Sauvignon Blanc and Sauvignon Musque (67% and 33% 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 western sloping area of gravelly, clay loam soils.

Vintage

The 2007 growing season started early with a dry spring and nice, sunny days. This put the growing season ahead of normal, with a steady development of great varietal flavors and perfect preservation of acidity. Harvest was early we picked the Sauvignon Blanc on August 13, followed by the Sauvignon Musque 2 days later, on the 15th.

Winemaking

The 2007 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 14% new French oak, 14% neutral French oak barrels and 72% 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 in the wine and at the same time, complex it with the added components only found in the fermented wine. The taste is equally bold with strong acidity in a delicious mouthwatering way that makes you want more and which is what makes Sauvignon Blanc such a great way to start a meal.

Statistics

Juice	22.1 Brix; 7.6 g/L total acidity; 3.29 pH
Wine	13.2% alcohol, 6.9 g/L total acidity, 3.24 pH
Blend	67% Sauvignon Blanc; 33% Sauvignon Musque
Bottling	182 cases were bottled in March 2008
Winemaker	Karen Culler
Proprietors	Jane and Doug Wolf