



**2007 SAUVIGNON BLANC
MILLER RANCH
Technical Information**

Harvest Date:	August 21 to August 28
Varietal Composition:	94 percent Sauvignon Blanc 6 percent Semillon
Appellation:	Napa Valley
Vineyards:	96 percent Miller Ranch 4 percent Soda Creek Vineyard
Bottling Date:	June 2008

Vintage notes: The year began dry with some very cold days and single-digit nighttime temperatures around the New Year holiday. The season continued dry, with about 60% of normal precipitation throughout the appellation. Temperatures were warmer than normal as winter continued into spring with resulting earlier budding, bloom and set in the vineyards across all varieties. The summer growing season continued on the mild to cool side, with few days topping 100 degrees, even in the warmest locations in the appellation. A heat spike around the Labor Day holiday added the boost of sugar development that growers were looking for to complement the excellent acid structure developed in the white varieties.

Winemaking notes: Grapes were harvested at an average sugar of 23.3° Brix. The juice was inoculated with three distinct yeast strains that help release aromas specific to Sauvignon Blanc. Fermentation took place in stainless steel tanks set at 50 – 55 degrees Fahrenheit. To highlight the wine's intense aromatics the wine did not undergo any malolactic fermentation. The Semillon was blended to enhance the mouthfeel and balance acidity.

Analysis: Alcohol, 14.6 percent; titratable acidity, 6.25 grams per liter; pH, 3.19; residual sugar, 0.13 percent.

Tasting notes: Citrus scents mix with aromas of flint and grass. Crisp and vibrant, this wine is driven by flavors of Meyer lemon and ruby grapefruit that linger through the finish.

Suggested Retail Price: \$20.00