



Jamie's (Peterson) Vintaged Views Notes

After settling and racking the juice off the gross lees, we began fermentation of the Sauvignon Blanc cold and slow in stainless steel.

Two weeks into the almost four-week fermentation process, the wine was transferred into French oak barrels—25% new oak and 75% 5-7 year-old barrels—where it finished fermenting ten days later.

The wine remained in barrel a total of eight weeks, with the lees stirred every 14 days. It was then racked off the lees back into tank for further settling and clarification. We decided to blend 4% Semillon into the wine to enhance the richness of the wine, and add to the layers of flavor.

With judicious bentonite fining for stability, plus careful cold settling and racking, we were able to bottle the wine without filtration, preserving more of the nuance, subtlety and beauty of this Sauvignon Blanc.

Tasting Notes

A creamy essence layers over aromas of tropical fruit and hints of lemon, kiwi and lime. The rich, full mouthfeel reveals lush fruit—guava, pineapple, pear, lychee nut, Myer lemon, lime zest and kiwi—and a touch of toasty oak. The refreshing acidity balances with the rounded creaminess to present a crispy, delicious and captivating Sauvignon Blanc.

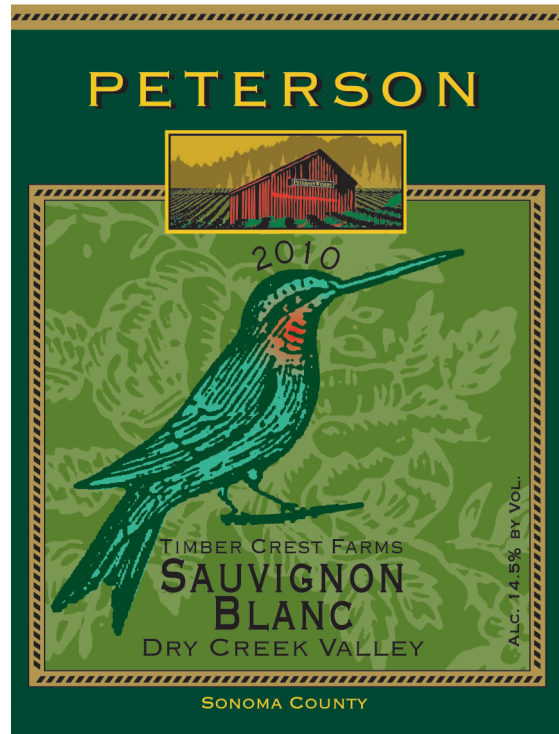
Enjoy with saffron risotto, prawns and asparagus, a caprese salad or a round of appetizers by the pool or on a countryside picnic. You might just want to pour yourself a glass while you're cooking dinner, so the enjoyment can start right away.

Vineyard

Our Timber Crest Farms Sauvignon Blanc is from a vineyard planted in 2001 on the valley floor by 4th generation Dry Creek Valley farmer Randy Peters. Adjacent to our winery, the vineyard rows run east to west, with cane pruning, so limited leaf pulling is necessary during the growing season. The soil is a yellow sandy loam, with the vines planted on rootstock 101-14. These factors all contribute to the classic Dry Creek Valley Sauvignon Blanc characteristics found in the wine.

2010 SAUVIGNON BLANC

TIMBER CREST FARMS, DRY CREEK VALLEY



Technical Data

Composition: 96% Sauvignon Blanc,
Timber Crest Farms Vineyard
4% Semillon, Dry Creek Valley

Appellation: Timber Crest Farms Vineyard
Dry Creek Valley, Sonoma County

Harvest Date: September 24, 28 & Oct. 16, 2010

Alcohol: 14.5%

pH: 3.21

TA: 0.76g/100ml

Barrel Aging: 8 weeks in barrel,
3 months in stainless steel

Type of Oak: 25% new French oak barrels,
75% 5-7 year old French oak

Bottling Date: February 17, 2011 (unfiltered)

Production: 350 cases

Release Date: June 2011