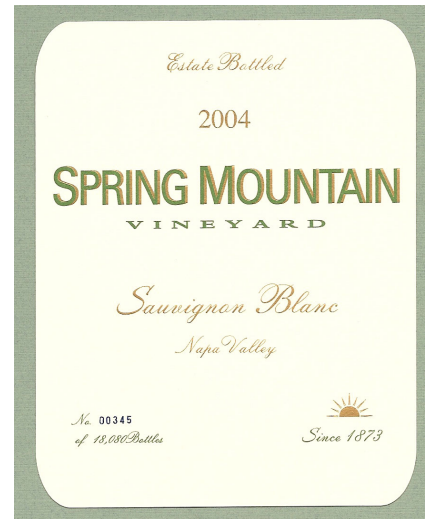


2004 Sauvignon Blanc

Appellation:	Napa Valley–Spring Mountain District
Vineyards:	La Perla, Miravalle
Varietals:	Sauvignon Blanc 100%
Aging:	10% New French Oak Barrels, 90% 2-4 Year Old French Oak Barrels
Production:	3015 6-Pack Cases
Retail Price:	\$30.00



Winemaker Notes

Rich, floral and tropical fruit aromas hover in the nose of this vintage's gratifyingly balanced Sauvignon Blanc. Nuances of peach, melon and honey delight the palate, perhaps reminding one of swinging under an Oak tree on a warm, country summer day. Hints of tea, mango and lemon meringue pie co-mingle on the palate, producing a creamy texture and long finish, a tribute to the sur lie barrel aging process. A refreshing, yet elegant wine.

2004 Vintage

The 2004 vintage stands out as memorable, with fruit that bears the imprint of an early spring, and a slow and steady ripening period that ended several weeks ahead of traditional harvest timelines. Warm, consistent summer weather was bracketed by an early spring bud break and several late summer hot spells, creating growing conditions that allowed for one of the earliest harvest periods in almost a decade, and an unusual opportunity for making outstanding wine.

The Spring Mountain Sauvignon Blanc

First produced in 1993, the grapes now come from two of our vineyards: La Perla and Miravalle, the property originally planted by Tiburcio Parrott in 1885. Miravalle is one of the warmest areas on the estate, which ensures fully ripened grapes. La Perla is planted meter by meter (high density) and gobelet trained. This wine expresses a richness along with a backbone that enables this wine to develop complexity for several years after its original release.

Spring Mountain Vineyard

Originally four individual historic Napa Valley properties, Miravalle, La Perla, Alba, and Chevalier have now been combined to create an 850 acre estate of forest and vineyard on the eastern slopes of Spring Mountain overlooking the small town of Saint Helena. Over 225 acres of the estate are planted to vine, creating 135 separate hillside vineyard blocks each with its own unique soil, exposure, and microclimate. The vineyard is planted in densities of 4,000 vines per acre and trained to the ancient gobelet form, a vertical trellising method that was invented in an earlier millennium by the Romans.