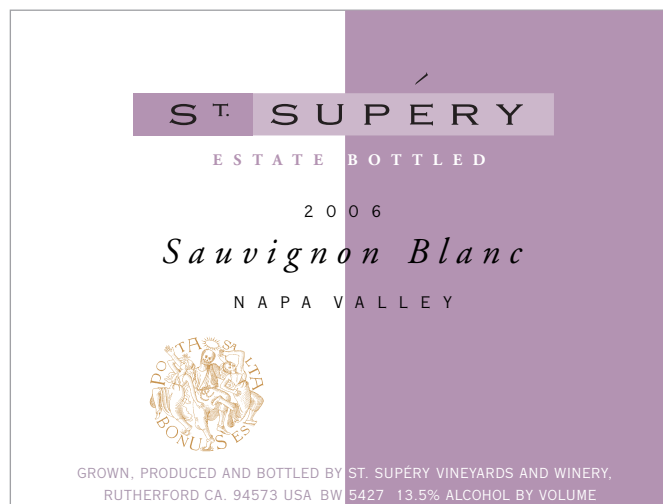


2006 ESTATE SAUVIGNON BLANC

NAPA VALLEY



WINEMAKER'S COMMENTS

The 2006 Sauvignon Blanc is another hit in a long history of fabulous white wines from St. Supéry. There is plenty of elegant lime juice, honeysuckle and fresh pineapple in the aroma. On the palate flavors of ruby grapefruit, lime and straw fill out the mouth. This wine is refreshing, lively and persistent.

WINEMAKING

The year 2006 appears to show great promise in the grape growing world. It started as average year with moderate rainfall and mild temperatures throughout the winter months. In March, we saw the onset of spring shot up suddenly leading to temperatures well into the 80's for over a week. This rapid heat spike caused vines to suddenly awake from their winter dormancy and grow rapidly. Temperatures soon fell back to normal, and the vines seemed to realize this and began growing at a more normal pace with more regular summer weather.

The Sauvignon Blanc grapes for this wine were harvested at night and in the cool early morning hours of August and September to maintain the delicate fruit flavors. Upon arrival at the winery, the grapes were crushed and pressed into chilled tanks for settling. The clean juice was racked and fermentation was initiated in temperature-controlled storage. A long, cool fermentation allowed for excellent flavor retention. After final blending, the wine was stabilized and prepared for bottling.



APPELLATION: NAPA VALLEY
BLEND: 100% SAUVIGNON BLANC
PH: 3.55
TOTAL ACIDITY: 5.3 G/L
RESIDUAL SUGAR: <0.02%
WINE ALCOHOL: 13.5%