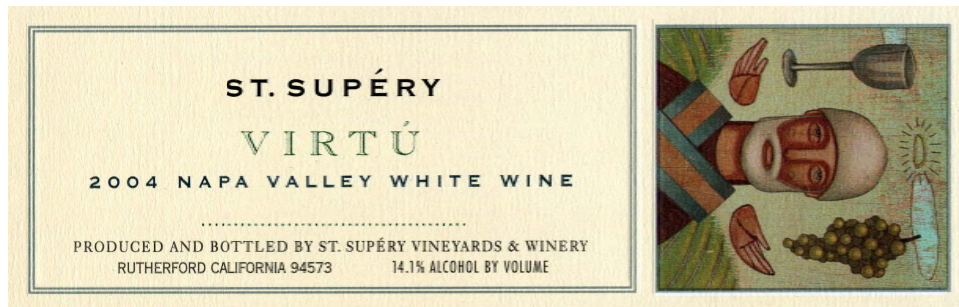


# ST. SUPÉRY VIRTÚ

2004 NAPA VALLEY WHITE WINE



## WINEMAKER'S COMMENTS

*The 2004 Virtu is loaded with aromas of white peach, honeysuckle, and ruby grapefruit. The barrel fermentation of the Semillon adds notes of toast and a hint of vanilla to the fruit component. On the palate, intense flavors of spice, crème and peach marry with the roundness of the oak. The classic blend of 55% Sauvignon Blanc and 45% Semillon create a wine which will age beautifully, becoming more complex with each year.*

## WINEMAKING

*The 2004 growing season started out early and warm with many days in March reaching 85°F. The warm weather continued throughout spring leading to bloom occurring three weeks ahead of schedule. We thinned the crop more than usual during June and July and opened the canopy to expose the fruit to sunlight, which helps intensify color and flavor of the grapes. At harvest time, we found the fruit quality was exceptional with yields about 50% of average.*

*The Sauvignon Blanc and Semillon 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, predominately in French oak barrels and consequently sur lie aged, and partially fermented in tanks. A long, cool fermentation allowed for excellent flavor retention. After final blending, the wine was stabilized and prepared for bottling.*



APPELLATION: *Napa Valley*  
BLEND: *55% Sauvignon Blanc, 45% Semillon*  
RELEASE DATE: *August 2005*  
PH: *3.56*  
TOTAL ACIDITY: *6.06 g/L*  
RESIDUAL SUGAR: *0.08 g/L*  
WINE ALCOHOL: *14.1%*

CALIFORNIA SUGGESTED PRICE: *\$25.00*