

HARTWELL

ESTATE



2006

Sauvignon Blanc

NAPA VALLEY

2006 HARTWELL ESTATE SAUVIGNON BLANC CARNEROS, NAPA VALLEY

We are proud to present Hartwell Vineyard's second Sauvignon Blanc from our estate vineyard in Carneros. Our vineyard, in Napa Valley's cool southernmost appellation, is just one mile from San Francisco/San Pablo Bay. Three distinct clones of Sauvignon Blanc provide individual characteristics in this layered, complex wine. Grapes are carefully sorted to eliminate imperfections and then gently whole-cluster pressed. The resulting juice is clean and intense, with rich flavor and mouthwatering acidity.

The wine was fermented in 55% small stainless steel barrels and 45% French oak château barrels (28% new oak). The small stainless barrels bring a vibrant acidity to the wine and protect the lively varietal character of the Sauvignon Blanc which offers *un bouquet* of tropical notes, lime, grape fruit and citrus; on the other hand, the wine that was fermented and aged in oak contributes additional structure with a round mid-palate and long finish.

Aged on the lees for eight months and stirred frequently, some barrels have accomplished the malolactic fermentation to give more complexity to the blend.

This Sauvignon Blanc is meant to be enjoyed now, while some time in the bottle will enhance the wine's delicious mineral characteristics.

100% Sauvignon Blanc
Harvest Dates: September 22-27, 2006
Cases Produced: 812

Release Date: Summer 2007
Suggested Retail: \$30