

HARTWELL

ESTATE



Sauvignon Blanc

NAPA VALLEY

**2007 HARTWELL ESTATE SAUVIGNON BLANC
CARNEROS, NAPA VALLEY**

We are proud to present Hartwell Vineyard's 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 60% small stainless steel barrels and 40% French oak château barrels (25% 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 12-18, 2007
Cases Produced: 496

Release Date: Summer 2008
Suggested Retail: \$35