

V ■ S S Vineyards

Voss Vineyards Sauvignon Blanc 2006

Small. Dense. Concentrated. Our vineyard isn't the largest or highest yielding in the Napa Valley. But it is well loved. Because we know that all great wines start in the vineyard, our winemaker pays close attention to our vines. By managing this vineyard ourselves, we are able to control yields and farm for flavor. Less fruit from each vine. Smaller berries. More intense flavor. It all starts in the vineyard.

We grow the fruit for our Sauvignon Blanc exclusively on the Voss Vineyards estate in Rutherford. Warm days followed by cool nights characterize this region. The heavy clay soil present in our vineyard produces grapes of intensely perfumed tropical and citrus fruits with crisp acidity.



WINEMAKING / VITICULTURE

The ripening from spring through early summer 2006 was slow and steady. Warm weather during the first 2 weeks of August indicated that we were in for an early harvest, but the cooler weather during the second half of August slowed down maturation and was ideal for the Sauvignon Blanc. We harvested for maturation over only three nights with the various vineyard blocks giving us the breadth of fruit profile.

Our traditional night harvesting during the cool of the early morning helps to retain the vibrant Sauvignon Blanc aromas and flavors. Coupling this with "skin contacting" the fruit for up to 24 hours before pressing amplified the intense fruit flavors from our Rutherford vineyard. The juice was fermented at cool temperatures in stainless steel tanks over four to five weeks with selected yeasts that further enhanced the flavors. After racking and blending, the wine was bottled at Napa Wine Company (custom crush facility) in March 2007 using Stelvin screw cap closures.

VINTAGE CONDITIONS

The 2006 Sauvignon Blanc displays classic varietal aromas, flavor and texture. Aromas of grapefruit, passion fruit, guava, and fresh herbs lead to a delightful combination of intense exotic and citrus fruit flavors across the palate. The lingering finish is bright and crisp.

"The 06 Sauvignon Blanc shows great expression – intense flavors and aromas. It made those 3 exhausting, late nights harvesting well worth it."
Brian Mox, Voss winemaker 2005 – 2006.

VINTAGE INFORMATION

Vintage	2006
Region	Rutherford
Winemaker	Brian Mox
Harvested	August 24, August 29, and September 4 2006
Alc/Vol	12.5%
Total Acid	6.4 g/L
pH	3.35

