

V ■ S S Vineyards

Voss Vineyards Sauvignon Blanc 2007

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 2007 growing season started early but was very steady with very few heat waves until early September. Thus the Voss Sauvignon Blanc developed beautifully during the warm summer days and typically cool evenings. We harvested for maturation over two nights in mid August 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 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 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 2008 using Stelvin screw cap closures.

VINTAGE CONDITIONS

The 2007 Sauvignon Blanc displays classic varietal aromas, flavor and texture. Aromas of passion fruit, lemon and grapefruit combine with a hint of fresh herbs leading to a delightful combination of intense and exotic fruit flavors across the palate. The wine shows a lovely fullness in the palate from the skin contact before pressing and the lingering finish is bright and crisp.

"The 2007 Sauvignon Blanc is a great expression of intense flavors and aromas. Having access to so many diverse blocks and to be able to ferment them separately using a variety of yeasts provided the opportunity to make a wine of great varietal character." Michael Lancaster, Voss winemaker 2007.

VINTAGE INFORMATION

Vintage	2007
Region	Rutherford
Winemaker	Michael Lancaster
Harvested	August 8th and August 15th 2007
Alc/Vol	12%
Total Acid	5.8 g/L
pH	3.33

