

V ■ S S Vineyards

Voss Vineyards Sauvignon Blanc 2008

Small, dense and 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 2008 growing season endured some early season cold weather and frost. The vineyard suffered only slightly from the freezing temperatures and benefited from moderate weather through the remainder of the growing season. A mid August harvest meant the fruit was picked before the late August/early September heat wave hit. Thus the Voss Sauvignon Blanc developed beautifully during the warm summer days and typically cool evenings. We harvested for maturation over four nights in mid August with the various vineyard blocks giving us the breadth of fruit profile.

Our pre dawn harvesting, when the fruit is at its coldest, helps to retain the vibrant Sauvignon Blanc aromas and flavors. Coupling this with holding the fruit on the skins for 24 hours before pressing results in very intense fruit flavors from our Rutherford vineyard. The juice was fermented at cool temperatures in stainless steel tanks over three weeks with selected yeasts that further enhanced the flavors. The wine was bottled in March 2009, using the 'Stelvin' closure.

TASTING NOTES

The 2008 Sauvignon Blanc displays classic varietal aromas, flavor and texture. Aromas of lemon peel, grapefruit and pineapple combine with a hint of spice and mineral, 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 2008 Sauvignon Blanc is a great expression of intense flavors and aromas. The skin contact in the press and fermenting 5 separate lots using a combination of yeasts provides the opportunity to make a wine of great varietal character." Michael Lancaster, Voss winemaker 2008.

VINTAGE INFORMATION

Vintage	2008
Region	Rutherford
Winemaker	Michael Lancaster
Harvested	7th, 11th, 14th & 18th August 2008
Alc/Vol	11.5%
Total Acid	6.56 g/L
pH	3.32

