

# V ■ S S Vineyards

## Voss Vineyards Sauvignon Blanc 2010

*Sauvignon Blanc comes in many shades. The Voss Sauvignon Blanc style is a great expression of intense flavors and aromas. Over the years we have experimented with many varieties and styles, and now we are a Sauvignon Blanc specialist. This allows us the luxury of total focus in the vineyard and winery. The taste of the wine has a direct link to the vineyard and the way the wine is carefully nurtured and protected.*



### WINEMAKING / VITICULTURE

This vintage, the fruit for our Sauvignon Blanc comes exclusively from the San Mateo Ranch in Rutherford, a vineyard currently in the process of being certified organic (2012). The 2010 growing season was relatively cool, although a late August two day heat spell and a week of rain later in the fall posed some challenges in the vineyards. We were harvesting in late August, and although the grapes were still on the vine for the heat spell our viticulture practice of no leaf thinning and a full canopy protected our Sauvignon Blanc grapes from the intense heat and were picked and off the vine before the week of rain set in. The vineyard benefited from moderate weather through most of the growing season. The Sauvignon Blanc grapes developed beautifully during the warm summer days and typically cool evenings. We harvested for maturation, flavor and structure over three nights in late August and the beginning of September with the various vineyard blocks giving us a 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. In 2010 we experimented with a small portion of the wine fermented in neutral oak barrels, about 10% of the total volume, to add additional mouth feel and texture to the wine. The wine was bottled in August 2011, using the 'Stelvin' closure.

### TASTING NOTES

The 2010 Sauvignon Blanc displays classic varietal aromas, flavors 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 addition of a small percentage of the wine that was barrel fermented, resulting in a lingering finish that is bright and crisp.

"The 2010 Sauvignon Blanc is a great expression of intense flavors and aromas. The skin contact in the press and fermenting 4 separate lots using a combination of yeasts provides the opportunity to make a wine of great varietal character. The addition of a small portion of wine fermented in neutral barrels added another dimension to the wine on the palate" Michael Lancaster, Voss winemaker 2010.

### VINTAGE INFORMATION

Vintage	2010
Region	Rutherford
Winemaker	Michael Lancaster
Harvested	August 26th, 31st and September 1st 2010
Alc/Vol	12%
Total Acid	7.53 g/L
pH	3.31

