

V ■ S S Vineyards

Voss Vineyards Sauvignon Blanc 2011

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

The 2011 growing season was similar to 2010 in that it was relatively cool, with no significant heat spells during the season. We harvested in early September, well before the rain events of late September. The vineyard benefited from moderate weather through most of the growing season. The Voss Sauvignon Blanc developed beautifully during the warm summer days and typically cool evenings. We harvested for maturation over two nights in early 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. As in 2010, in 2011 we again experimented with a small portion of the wine fermented in neutral oak barrels (a two new oak barrels), about 10% of the total volume, to add additional mouth feel and texture to the wine. The wine was bottled on March 3rd 2012, using the 'Stelvin' closure.

TASTING NOTES

The 2011 Sauvignon Blanc displays classic varietal characteristics of lime and grapefruit zest, with a hint of guava. On the palate, this wine delivers a delightful combination of bold fruit flavors and crisp, lingering finish. The wine shows a lovely fullness in the palate from the skin contact before pressing and the addition of a small percentage of wine that was barrel fermented, resulting in a lingering finish that is bright and crisp.

"The 2011 Sauvignon Blanc is a great expression of intense flavors and aromas. The skin contact in the press and fermenting 3 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 barrels added another dimension to the wine on the palate" Michael Lancaster, Voss winemaker 2011.

VINTAGE INFORMATION

Vintage	2011
Region	Rutherford
Winemaker	Michael Lancaster
Harvested	September 1st and 6th 2011
Alc/Vol	11.5%
Total Acid	6.5 g/L
pH	3.5

