

WATERSTONE

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2011 SAUVIGNON BLANC NAPA VALLEY

Vintage

The 2011 growing season proved to be a challenge in Napa Valley. A wet winter and spring extended with rainfall into mid-June, delaying bloom and set. A long, cool growing season followed, which forced growers to open canopies to ensure sunlight and warmth. Harvest was further hampered by autumn rain storms, which encouraged an earlier-than-normal harvest. Overall, quality of fruit is high, and lower alcohols are expected for the vintage.

Vineyards

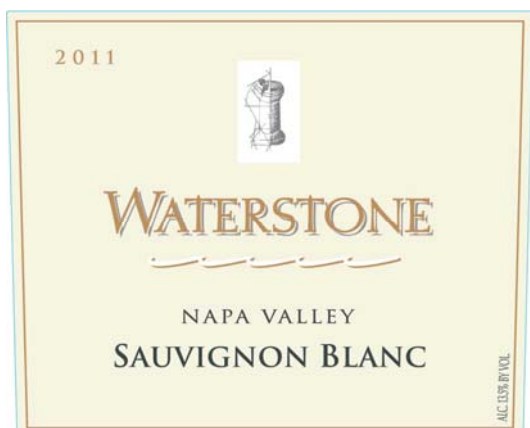
The grapes for this wine were grown in the Nichelini Vineyard in the Chiles Valley region of Napa Valley. The region, with its clay-loam and shale soils, favors a longer growing season with its higher elevation and persistent morning fogs.

Vinification

After whole-cluster pressing, the juice was fermented to dryness in stainless steel, and did not undergo malolactic fermentation. About half the wine was moved to neutral one-and two-year-old French Oak barrels for 90 days, where the lees were stirred routinely to increase yeast contact and add richness. Prior to bottling, the wine received minimal filtration and fining to preserve the fresh fruit flavors.

Tasting Notes

This crisp, floral Sauvignon Blanc is accented with lemon and tangerine notes balanced by soft herbal flavors. The minimal contact with oak provides some creamy textures that complement the wine's bright acidity, making this an ideal food wine.




Philip Zorn, Winemaker

Technical Data:

Varietal Composition	83% Sauvignon Blanc 17% Semillon
Appellation	Napa Valley
Alcohol	13.4%
TA	0.70 g/100ml
pH	3.18
Oak Aging	50% of blend, 90 days
Oak Cooperage	French Oak
Bottling Date	March 1, 2012
Production	378 cases