



2007 Old Vine Sauvignon Blanc

This vintage marks a major leap forward for this wine. Never before have we experienced the effusive aromatics of candied grapefruit rind and ripe apricot that this vintage has to offer. The pallet retains the same minerality and acidity that have made this bottling a perennial favorite. Now there is a generosity of ripe peach and honeycomb that is delightful. This is a landmark vintage for this wine as the vines enter their 35th year.

As before; organic farming, traditional methods, no filtration. Enjoy.

About Old Vines

What is an “old vine” and why bother? Old vines are those which have been growing in the same vineyard for at least 30 years. This isn't my definition, it was prepared and agreed upon by the Paris based, International Organization of Wine and Vine (OIV) for use in the labeling of wines from France's Burgundy appellation. Vines take about 8-10 years to mature and then begin to decline in their ability to produce large quantities of fruit after 20-25 years. The old vines that have 30+ years will have a greater chance of producing a wine with that delicious sense of “somewhere” that is the memorable reward of a great wine. These wines transcend taste by offering something that is akin to the tone of a memorable voice. Not perfect by any means, but filled with beauty, character and resonance.

As the vines continue to age, special care must be taken to preserve their “voice” and health. Typically, the vines will work harder to regenerate new wood each year after pruning and progressively less fruit will result. The clusters and berries will both be smaller and less numerous. While the crop may be light, the harvest date actually comes earlier. This means that the vine produces more flavor in these smaller grapes with less alcohol as a result in the wines.

Yes, more work is given to these vines for less fruit in return. But these old vines are like people in some ways. As they age they produce less and require more care, but the fruit of their labor is memorable and full of character. We hope that you will find the same traits in our “Old Vine” selected bottling.



Appellation: Napa Valley

Varietals: 100% Sauvignon Blanc

Aging: Fermented and aged in barrels for 6 months

Alcohol: 13.8%

pH: 3.15

TA: .71 g/100mL

Release Date: July 15, 2009

Cases: 230 cases