



2006 Sauvignon Blanc

Like 2005, our entire grape growing season consisted of temperate days, framed by brisk evenings and foggy mornings. Unlike 2005, the vines produced less fruit with smaller berries. This set the stage for a more intensely flavored vintage. We began harvest with Sauvignon Blanc in late August, picked our Semillon in mid-September and concluded with Sauvignon Blanc from the coolest vineyard locations late in the month. Each day's harvest was fermented slow and cold for about a month to retain the delicate flavors and aromas.

When considering our final blend, the Sauvignon Blanc from Yountville, St. Helena and Carneros, contributes the refreshing aromas of flint and nectarine with the flavors of passion fruit and lime rind. The Semillon from the 43 year old, dry-farmed vineyards in Yountville was exceptionally flavorful, adding textural depth to the long, bright line of the Sauvignon grape. At 20%, the Semillon adds aromas of rose water and flavors of wildflower honey and fresh cut hay. Thanks to another temperate vintage, our 2006 carries the ripest fruit flavors woven into the raciest frame. We hope that you will enjoy the deft balance between tangy acid, low alcohol (13.3%) and generous fruit traits.

This DeSante offering is a new world Sauvignon Blanc; bone dry, full of aromatic intensity with a brisk citrus/mineral finish. It pairs beautifully with food, enhancing the flavors of aged goat cheese, fresh oysters, and grilled fish. We produced 2,500 cases of this distinctive 2006 Napa Valley Sauvignon Blanc.



We envisioned a wine that would be fresh, fragrant, elegant and flavorful – a wine that we hope will be enjoyed amongst friends, on a warm summer's evening, telling stories and sharing dreams.

Appellation: Napa Valley

**Varietals: 80% Sauvignon Blanc
20% Semillon**

Cases: 2500 cases