



2007 Sauvignon Blanc

This is our 7th vintage and our best “green label” Sauvignon to date. Unlike the 2006 vintage, our entire grape growing season consisted of temperate days, framed by brisk evenings and foggy mornings. This set the stage for a classic vintage of great aroma and freshness. Our harvest was unusually compact, lasting a mere 15 days. We started with the Sauvignon Blanc in mid-August and then picked our Semillon by the end of the month. Each day’s harvest was fermented slow and cold until late September to retain the delicate flavors and aromas.

When considering our final blend, the Sauvignon Blanc from Yountville and St. Helena contributes the refreshing aromas of flint and nectarine with the flavors of passion fruit and lime rind. The Semillon from the 44 year old, dry-farmed vineyards in Yountville was a rare gem, adding textural depth and floral complexity 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 the temperate vintage, our 2007 is a winemaker’s dream. In your glass is the fulfillment of the tangy, flavorful and mineral driven wine that we have practiced to make for the past decade. We hope that you will enjoy the deft balance and generous fruit that the 2007 vintage offers.

This DeSante offering is a varietal 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 1500 cases of our best vintage: the 2007.



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: 1500 cases