

C A L I 3 5 1



## 2007 CALI 351 Napa Valley Sauvignon Blanc (Inaugural release)

### **Vinification Notes:**

The grapes for this wine were grown in an organically farmed vineyard in Napa Valley's Yountville AVA. The fruit was harvested in the early morning and whole-cluster pressed to yield juice low in tannin and high in flavor intensity. The juice was fermented in stainless steel drums and French oak barrels (10% new). There was no malo-lactic fermentation and the wine was aged for five months on lees with limited stirring or *batonnage*. The final wine was blended with 18% Semillon from the same vineyard.

### **Tasting Notes:**

Pale straw in color with a light green hue, this wine offers aromas of grapefruit and citrus blossom. There are hints of lemon-grass followed by lightly toasted oak. The palate reveals crisp acidity balanced with a medium body, finishing with pineapple and kiwi notes.

**Harvest Date(s):** August 25<sup>th</sup> and 27<sup>th</sup>, 2007

### **Harvest Chemistry**

Brix: 23.2

pH: 3.22

TA (g/L): 6.0

### **Technical Wine Notes:**

Blend: Sauvignon Blanc 82% Semillon 18%

Barrel fermented/New oak: 60%/10%

Stainless Steel Drum fermented: 40%

Alc %v/v: 14.2%

pH: 3.24

TA: 5.5 g/L

RS: 0.7 g/L

9L Cases Produced: 528