2012 Dollarhide Estate Vineyard Sauvignon Blanc
Napa Valley

Winemaker’s Notes
This wine has a vibrant pale yellow hue, pierced by sparkling streaks of green. Aromas of green lime, lychee fruit, grapefruit, and lemon zest mingle with the smoky, seductive aroma of oak. Lime and grapefruit carry through the flavors with zippy lime zest vibrancy and a subtle toasted oak frame. This is a fabulous and opulent Sauvignon Blanc with rich flavors dressed with an air of elegance.

Growing Season
The season of 2012 commenced with a very dry and cold winter. The lack of water was concerning as this dry spell in Napa Valley persisted through the end of February, while the Sierras had minimal snowfall. March eased the burden with nine inches of rain, replenishing groundwater reserves. A warm spring and a moderate to hot June, July and August followed. This provided excellent ripening weather through the summer, which was then followed by a warm September, allowing a good, even and progressive harvest. October kicked off with a hot start followed by even, warm conditions. All in all, 2012 provided an excellent growing season.

Winemaking
After achieving the desired flavors on the vine, the Sauvignon Blanc was harvested in the cool morning hours in an effort to preserve the delicate flavors. The fruit was received in the cellar, where the grapes were pressed to tank and immediately chilled and settled prior to fermentation. Fermentation occurred in both stainless steel tanks and some barrels at cool temperatures to maintain and enhance the natural flavors. The final blend was completed after 7 months of sur-lies maturation to capture the lovely fresh qualities and intensity of flavor of the Sauvignon Blanc.

Dollarhide Estate Vineyard
St. Supéry’s Dollarhide Estate Vineyard is planted with close to 500 acres of grape vines, leaving the more than 1,000 remaining acres to thrive in their natural state. Vineyard elevations ranging from 600 to 1,100 feet above sea level, 7 different soil series, 13 different soil variations and a unique microclimate combine at Dollarhide to create an especially accommodating growing environment. Napa Valley’s warm days and cool nights are slightly exaggerated at Dollarhide because of its elevation and its distance from the cooling effects of San Pablo Bay. This climate yields ripe, luscious, well-balanced grapes that produce well-balanced food wines.

Appellation
Napa Valley

Vineyard
Dollarhide Estate Vineyard

 Variety/Blend
100% Sauvignon Blanc

 Oak Maturation
19% new French oak for 7 months

 Stainless Steel Maturation
81%

 pH
3.40

 T. Acidity
6.5 g/L

 Residual Sugar
0.2%

 Alcohol
14.1%

 Harvest Dates
September 8 and 11, 2012

 Bottling Date
May 7, 2013

 Case Production
1,801 cases

 Suggested Retail Price
$35.00