2013 Dollarhide Estate Vineyard Sauvignon Blanc
Napa Valley

**Winemaker’s Notes**

This wine presents with brilliant, sparkling hues of pale yellow and green. Aromas of grapefruit, lime and Key lime are encompassed by smoky oak with lemon rind, anise and a subtle earthen element of wet slate. A combination of lemon and lime flavors are enhanced by grapefruit and zippy lychee. The wine has lovely texture, volume and length, with a clean citrus finish.

**Growing Season**

The winter presented little rainfall, but this improved somewhat in February and March. The Spring was dry and warm and brought nice days to encourage vine growth. The summer continued with excellent days, warm but not extreme, and this was the theme that continued through to the start of harvest and beyond. With one rain event in September settling the dust, the harvest continued with excellent conditions and phenomenal ripening. An excellent growing season altogether.

**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 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 grapevines, 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.