



2010 MARKHAM VINEYARDS Napa Valley SAUVIGNON BLANC

WINEMAKER NOTES: Freshly zested lemon-lime aromas are layered with fresh pea shoot and a wet stone minerality common to the vintage. Classic tropical flavors of passion fruit and grapefruit provide the juicy mouth full for which our Sauvignon Blanc is known. We have been busy enjoying this wine with Thai inspired dishes, Asian stir-fry and our friends while enjoying the summer here in Napa. The intriguing minerality and slight shift from California to New Zealand character is intoxicating!

VINEYARD NOTES: The estate Sauvignon Musqué allows for a multitude of aroma profiles in our Sauvignon Blanc. Technically, Sauvignon Musqué is a clonal selection of Sauvignon Blanc. In the vineyard, when picked at lower sugar levels the resulting wines maintain their crisp, grapefruit character. However when allowed to develop the true Muscat flavors in the field, the finished wine shows beautiful honeysuckle and tropical floral notes. Most of the vines are grown at our two estate vineyards, both located in the Oak Knoll District of Napa Valley. Our estate Semillon grapes are harvested to provide a juicy texture and honeydew melon character to our Sauvignon Blanc. Always food friendly, this wine was built in the vineyards and slowly fermented under refrigeration to protect its fruity esters. Careful blending was used to show the vintage at its best.

HARVEST NOTES: A long, cool growing season is always preferred, that is until it morphs into a cold summer and subsequent harvest. That was the theme for the 2010 vintage which was translated into a very late harvest. Bright news is that the vines and grapes retain their acid balance producing vibrant wines. In our Sauvignon Blanc varieties this allowed the varietal to push its inherent green side in a more New Zealand slant while still providing the juicy fruit flavors for which it is known.

VINTAGE
2010

APPELLATION
Napa Valley

VARIETAL COMPOSITION
89% Sauvignon Blanc
(21% Sauvignon Musqué)
11% Semillon

FERMENTATION & AGING
100% Whole Berry Pressed
7.5% Skin Contact
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100% Stainless Steel Fermented
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3½ Months Wood Tank Aged

PRODUCTION & TECHNICAL DATA

Percent Alcohol: 13.8%
Titratable Acid: _____ g/100 mls
pH:
Residual Sugar: n/a
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Bottled: March 2011
Case Production: 23,500 - 750 ml / 12 Bottle Cas
Release Date: Fall 2011

