



SAUVIGNON BLANC

VIRGINIA, 2004

- Vintage report:** Ripeness and concentration in almost all of our varieties recall 1997 and 2001. Our whites exhibit fine acidic structure and lusciously extracted flavors, while the reds are balanced and varietally vivid across the board. The Bordeaux varieties and Nebbiolo will age outstandingly well.
- Grape varieties:** 100% Sauvignon Blanc.
- Vineyard:** Main Vineyard with a south exposure. The soil is composed of thick Triassic stratifications of red shale and ancient alluvial conglomerates with inclusions of volcanic rocks. The training method is casarsa. There are 600 vines/acre and the average production is 9 pounds/acre.
- Harvest:** Conducted by hand the first week of September.
- Vinification:** Fermented in stainless steel for 15 days at 55°F. Aged for 4 months in stainless steel and bottled in February 2004.
- Production:** 1,063 cases.
- Analysis:** 12.5% Alcohol.
0.3% Residual Sugar.
0.71 Total Acidity .
- Tasting notes:** A vivacious, exultant explosion of citrusy freshness, joined by classic herbal notes and traces of lush kiwi fruit, as the wine settles into a still-vivid but pleasantly long finish. A modern-era classic of this vineyard.
- Food Pairing:** Tomato gazpacho.
Risotto with asparagus and fried leeks.
Pan seared sea bass with shaved fennel salad.