

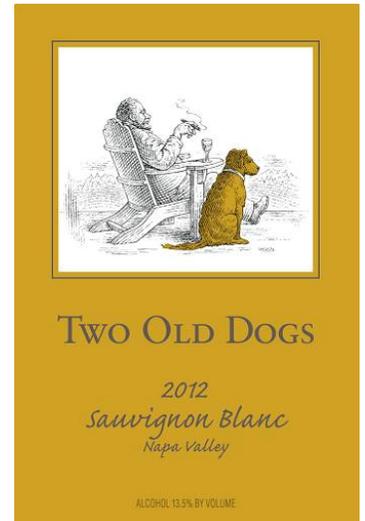
Two Old Dogs

2012 Sauvignon Blanc

Winemaking Notes:

The 2012 growing season in the Napa Valley was perfectly balanced, offering fully-mature grapes that were both fruity and complex. Using primarily stainless steel fermentation, the 2012 Two Old Dogs Sauvignon Blanc highlights ripe peach flavors with floral, nectar, pink grapefruit and crisp apple characteristics. Winemaker Michael Trujillo says “As the wine breathes, it will evolve from fresh and racy to lush and creamy, and as it ages in the bottle the riper fruit flavors will show more white peach and nectarine flavors. It should be ideal for this summer’s warm days and seafood appetizers at the beach.”

Ultimately, the wine paired with your favorite meal or appetizer - a plate of local fruit and cheese, BBQ’d oysters or crab cakes with a lemon aioli, a light summer salad of citrus and spicy greens - is the true measure of its success. Try this Sauvignon Blanc as it ages throughout the seasons - as a crisp, refreshing sipping wine in the summer heat, and as a richer, creamier food wine in the warmth of late autumn as the wine rounds out.



Vintage Notes:

When we began our Sauvignon Blanc winemaking project in 2005, we wanted to take the same philosophy for the new varietal that we had for decades with our own Cabernet Sauvignon; to allow the vineyard and vintage to determine the ultimate wine style. In choosing the Mello vineyard in Yountville, we strived for a blend of flavors that would best express the vineyard characteristics, and chose several rows each of the Sauvignon Blanc clones 376, 530 and a Sauvignon Musque clones. We are grateful to this successful blend of different flavors, especially in a classic vintage like 2012.

2012 was an ideal or classic growing season and basically “normal” vintage for growers in the Napa Valley. With a warm, wet spring and warm spring days and cool nights, the Sauvignon Blanc bloomed, set and went through veraison right on schedule for even ripening. Warmer days in the 80’s and 90’s and cool, foggy mornings throughout the summer allowed us to let the grapes fully mature on the vine, harvesting September 13th to pick ripe fruit at moderate sugar levels and achieve a balanced wine with crisp acidity and great flavors.

Technical Data:

Alcohol: 13.5%
Composition: 100% Sauvignon Blanc: $\frac{3}{4}$ Sauvignon Blanc clones 376, 530 and $\frac{1}{4}$ Sauvignon Musque clone 27
Appellation: Napa Valley
Fermentation: Stainless steel
Vineyards: Mello Vineyard, Yountville, Napa Valley
Production: 500 cases