

TWOMEY

2008 TWOMEY NAPA VALLEY SAUVIGNON BLANC

*“Exceptional
handcrafted wine
from the Family of
Silver Oak Cellars.”*



TASTING NOTES

The 2008 Twomey Sauvignon Blanc beautifully combines minerality with fruitiness. It is light, straw yellow with green highlights. The wine has a nose of fresh lime, cucumber and guava with notes of flintiness. On the palate, the wine has wonderful acid balance and well-defined flavors of citrus and jasmine. There is an echo of minerals in the long, crisp finish.

RELEASE DATE: May 1, 2009

VINEYARDS

Grapes for Twomey Sauvignon Blanc come exclusively from our estate property in Calistoga. With its deep, gravelly loam soils, this vineyard is particularly well suited to Sauvignon Blanc and has a long history of producing distinctive wines from this esteemed varietal.

VINTAGE

The 2008 vintage will be remembered for low winter rainfall, early budbreak and a severe frost in early April. Bloom conditions were irregular and, combined with frost damage, resulted in a light crop. Veraison was surprisingly even and a relatively cool summer allowed for ripening to be much more even than anticipated.

WINEMAKING

Immediately after harvest, the Sauvignon Blanc grapes were pressed and fermented using selected yeast strains. Fermentation took place in a combination of new, thin-staved French oak barrels, stainless steel drums and tanks. The wine was then aged sur lies for four months and kept at cool temperatures to prevent malolactic fermentation.

HARVEST DATES: August 12 – 19, 2008

ALCOHOL: 13.7%