



2011 ESTATE SAUVIGNON BLANC

TWOMEY

BEN AND DAN'S NOTES:

Our 2011 Estate Sauvignon Blanc has a light golden hay color with green edges. The aromatics burst forth with sweet custard apple, green melon and lemongrass notes accentuated by hints of fresh guava, candied pineapple, cream and brioche. On the palate, flavors of bright lime peel and citrus combine with hints of vanilla custard and grapefruit pith. The wine has ample weight on the mid-palate with a bright acid backbone supporting a creamy richness and notes of pie crust, leading to a clean crisp lingering finish.

VINEYARDS:

Calistoga Vineyard
Sustainably Farmed
Soil: Bale Loam
Planted Acres: 11

Westside Road Vineyard
Sustainably Farmed
Soil: Gravely Loam
Planted Acres: 11.43

VINTAGE DESCRIPTION:

The 2011 vintage was marked by an unusually cool growing season. The year started cool with substantial winter rains, pushing budbreak into mid-March. Late winter and early spring were mostly dry and cold with the exception of some intermittent rain that interfered with set. As a result, fruit set was low and crops were smaller. The summer was unseasonably cool and cloudy, delaying maturity by about two weeks. August weather was slightly warmer, but still below normal temperatures. We began harvesting Sauvignon Blanc on September 9th having noted that the fruit was fully ripe even though sugar levels were relatively low. The fruit had excellent fresh acidity with well-developed fruit and mineral characters, creating a great expression of Sauvignon Blanc from a difficult, yet highly rewarding year.

CALISTOGA VINEYARD HARVEST DATES: *September 9th – 21st*

WESTSIDE ROAD VINEYARD HARVEST DATES: *September 16th – 21st*

VINEYARD COMPOSITION: *Calistoga Vineyard 65% , Westside Road Vineyard 35%*

FERMENTATION: *50% French oak barrels and puncheons, 30% stainless steel tanks, 20% stainless steel drums*

ALCOHOL: *13.9%*

CASE PRODUCTION: *3,300 cases*

RELEASE DATE: *April 28, 2012*

