

TWOMEY

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



2009 NAPA VALLEY SAUVIGNON BLANC

WINEMAKER'S NOTES

The 2009 Twomey Cellars Sauvignon Blanc is a wine that deftly balances the varied expressions of this classic variety. It has a light-straw color with green tinges and aromas of fresh pear, crisp green apple, lime and grapefruit zest enriched by hints of honeydew. The freshness is accentuated by wet stone minerality and white citrus blossoms, nuanced by fresh cream and lemongrass tones. On the palate, the fine lime citrus acidity is fleshed out with a well balanced mid-palate giving a creamy, yet fresh feeling. The wet limestone minerality balances the sweet green apple notes and the honeysuckle richness extends into incredible length. This perfectly balanced wine delivers generous flesh upon a frame of lacy minerality. A complex fresh and rich wine to pair wonderfully with food or to be relished on its own.

RELEASE DATE: May 1, 2010

VINEYARDS

The main source for the 2009 Sauvignon Blanc is the estate vineyard surrounding our winery on Dunawal Lane just south of Calistoga. The Sauvignon Blanc here develops complex and interesting aromatics and flavors, and the cold nights retain crisp acidity which affords the wine great freshness and liveliness. In 2009, we brought in some old vine fruit from a nearby site that compliments the minerality and steeliness of the estate with underlying richness and juiciness.

VINTAGE

2009 was notable for the tempering fog influence within the valley creating a perfect growing season for Sauvignon Blanc. The growing season started out cool and dry, carrying over the drought effects from 2008. The predominantly dry weather continued into spring, where there was a warm, near-perfect bloom period. The dry spell was broken by substantial rains in May which replenished the soil moisture and allowed for strong growth. Summer weather was mild, with temperatures rarely exceeding 90°F. The warm days and cold nights allowed for gentle ripening. The milder temperatures towards the end of summer allowed us to harvest during the final week of August.

WINEMAKING

The fruit was harvested during the cool early mornings and immediately whole bunch pressed. The juice was settled and racked with fine lees. Lots were broken down into barrels, steel drums and tanks. Fermentation was conducted at cool temperatures to retain freshness and minerality. All vessels were stirred every two weeks to fill out the weight on the acid backbone. The wines were blended and bottled in March.

HARVEST DATES: August 24 – September 1, 2009

ALCOHOL: 13.9%