

# Ceago 2005 “Kathleen’s Vineyard” Sauvignon Blanc



## Release Date:

February 2006

## Grape Source

100% estate grown, “Kathleen’s Vineyard” on our Biodynamic Farm in Lake County California. The grapes were hand-harvested on September 10th, 2005 at 23.5° Brix. The grapes were grown and certified Biodynamic by Demeter and Organic by Stellar.

## Cooperage

15% aged in new Eastern European oak barrels  
2 months in barrel

## Technical Data

Lake County appellation  
13.50 % alcohol by volume  
0.6% RS  
0.65/ 3.5 acid/pH  
3,000 9/WL cases produced

## Growing Season:

The 2005 growing season started off with a wet spring which allowed the water to stay present within the soil through the mild and warm summer. 2005 had a beautiful and extended fall that allowed for constant ripening and produced excellent fruit.

## Vinification:

The fruit was harvested in half-ton bins and gravity fed into a fifteen-ton Bucher tank press, then pressed in an environment excluding oxygen. After pressing, the wine was fermented in small stainless steel fermentation vessels at a cool temperature of 50° to 58° F for three weeks. Fifteen percent of the wine was transferred to new Eastern European oak barrels for a period of 2 months to add a character of vanilla oak and spice. The wine was then blended back and stabilized for bottling on January 10th, 2006.

## Winemaker Notes:

The 2005 Sauvignon Blanc has rich aromas of juicy apricot, mint and vanilla that is complemented by beautiful floral notes. The well balanced tropical fruit flavors with a hint of spice has a silky texture and a slight effervesce.