

Ceago 2004 “Kathleen’s Vineyard” Sauvignon Blanc



Release Date:

April 2005

Grape Source

100% estate grown, “Kathleen’s Vineyard.” The grapes were hand-harvested on September 1st, 2004 at 23 1/2 degrees Brix. The grapes were grown and certified Biodynamic by Demeter.

Cooperage

15% new Hungarian oak barrels
3 months in barrel

Technical Data

Mendocino County appellation
14.00 % alcohol by volume
0.6% RS
0.7/ 3.3 acid/pH
594 9/WL cases produced

Growing Season:

The 2004 growing season started off with a warm spring that led the vines to grow vigorously into the hot and dry summer. In 2003 the vines produced a larger crop which led to lower yield in the 2004 growing season. With lower yield, the vines produced fruit that had great concentration.

Vinification:

The fruit was harvested in half-ton bins and gravity fed into a five-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 degrees to 58 degrees F for three weeks. Fifteen percent of the wine was transferred to new Hungarian oak barrels for a period of 3 months to add a character of vanilla oak and spice. The wine was then blended back and stabilized for bottling on March 22, 2005.

Winemaker Notes:

This fine, ripe flavored wine has rich aromas of juicy apricot, peach, lemongrass and vanilla. These tropical fruit flavors have a silky well balanced structure with wonderfully light undertones of vanilla oak spice complemented by a creamy texture. This Sauvignon Blanc will pair well with lighter style foods, salads, soups