

# Ceago 2003 “Kathleen’s Vineyard” Sauvignon Blanc



## Release Date:

June 2004

## Grape Source

Stays the same except Harvest dates:

September 20, 2003 at 23 degrees Brix

## Cooperage

18% new French oak barrels

3 months in barrel

## Technical Data

Mendocino County appellation

13.5 % alcohol by volume

0.7% RS

0.6 / 3.28 acid/pH

1,400 9/WL cases produced

## Growing Season:

The 2003 growing season started off with a warm spring leading to a hot and dry beginning of summer. Growing conditions changed in late summer cooling down which extended our growing season two weeks. This extra two week allowed our fruit to ripen slowly with wonderful balance and acidity that gives our 2003 vintage concentrated clean ripe fruit.

## 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. Eighteen percent of the wine was transferred to new French 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 April 17, 2004.

## Winemaker Notes:

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