

## SPOTLIGHT

## Spottswode Sauvignon Blanc

*"One of Napa's best Sauvignon Blancs consistently emerges from the Spottswode Estate. Always elegant."*

—ROBERT PARKER, December '06

WE ARE proud of our history of producing what is considered to be among the finest Sauvignon Blancs in Napa Valley. Although it seems we are best known for our Estate Cabernet Sauvignon, we take our Sauvignon Blanc very seriously—growing and sourcing the very best possible fruit, and then treating the grapes exceptionally well. After whole-cluster pressing, our Sauvignon Blanc is fermented in a unique array of small vessels: French oak barrels, which yield richness;

small stainless steel barrels for fruit expression and crispness; and our three French cement amphorae—fondly called Huey, Dewey and Louie—which lend a unique mouthfeel and body to the finished wine. This small-tank fermentation in three different mediums—combined with our meticulous fruit selection and our very limited annual production—allows us to



offer each lot of wine individualized attention. From these distinct components we are able to blend a complex, full-bodied and delicious Sauvignon Blanc on an annual basis. Because our production is so small, our Sauvignon Blanc is available only from us here at the winery and in select restaurants.

## 2007 Harvest and Crush

IN RETROSPECT, 2007 was like a Mediterranean vacation. The weather was so mild I felt like I was back home in sunny San Diego with its warm, dry winters and long, balmy summers. I think the vines felt it too.

Our moderate winter led to an early spring which championed an equally early budbreak, bloom and set in our Estate Vineyard. With less soil moisture, our grapevines created smaller canopies, smaller berries, and lighter cluster weights—our overall tonnage fell nearly 20% below average.

OPPOSITE: TWO OF OUR FRENCH CEMENT AMPHORA, "HUEY, DEWEY AND LOUIE," FERMENT SPOTTSWOODE'S SAUVIGNON BLANC.  
RIGHT: JENNIFER WILLIAMS, WINEMAKER/VINEYARD MANAGER