



## 2007 Sauvignon Blanc

Napa Valley

Tasting Notes

### The Vineyard:

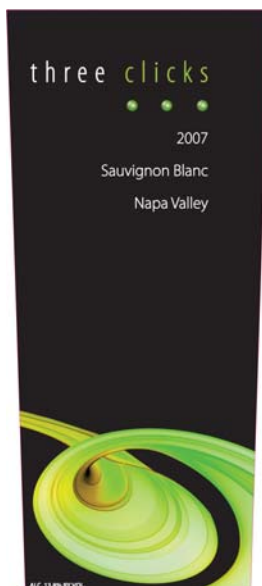
Our 2007 Napa Valley Sauvignon Blanc is sourced from three different vineyards in Napa Valley. We purchase five tons of fruit from Pope Valley, two tons from Frediani Vineyard in Calistoga, and another two tons from Titus vineyard in St. Helena. By blending these three vineyards together as wine, we achieved a cross section of Napa Valley Sauvignon Blanc in the glass. The 2007 growing season was ideal, with warm spring temperatures, a moderately warm summer and average crop levels. Winter and spring rains were lower than normal but fortunately all our growers were prepared for a drought year. The lower water holding capacity produced smaller berries and therefore more concentrated fruit flavors. We hand harvested the fruit on August 16th, when the fruit tasted like pineapple, lychee, and kiwi. The exact flavors we were hoping to capture in the finished wine.

### The Winemaking:

The fruit was whole cluster pressed directly after picking and fermented in stainless steel tanks. The tank was chilled down to 50F so that the juice would undergo a cool, slow, and steady fermentation. All of this was done in an effort to preserve the beautiful floral and citrus flavors. We prevented the wine from undergoing malolactic fermentation and limited the wine's exposure to oxygen. The finished wine was then racked off of the lees twice and bottled in early December to harness the crisp, clean, and pure nature of this wine. We bottle the wine exclusively in screwcaps because we believe this is the best closure for our wine and also to retain the wonderful floral and citrus aromas in the glass.

### Winemaker's Comments:

Our wine has aromas of honeysuckle, lychee, lemon, green apple, and tropical fruit. It has a crisp clean acidity and refreshing lemon, lime, apple, and gooseberry flavors. The natural acidity brings the full texture of this wine into perfect balance.



- 100% Sauvignon Blanc
- 100% Napa Valley
- Harvest Date: August 16<sup>th</sup>, 2007
- Bottling Date: December 19<sup>th</sup>, 2007
- 180 cases produced
- Alcohol: 13.8%
- Retail Price \$20

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