

V ■ S S Vineyards

Voss Vineyards Sauvignon Blanc 2001

Small. Dense. Concentrated. Our vineyard isn't the largest or highest yielding in the Napa Valley. But it is well loved. Because we know that all great wines start in the vineyard, our winemaker pays close attention to our vines. By managing this vineyard ourselves, we are able to control yields and farm for flavor. Less fruit from each vine. Smaller berries. More intense flavor. It all starts in the vineyard.

We grow the fruit for our Sauvignon Blanc exclusively on the Voss Vineyards estate in Rutherford. Warm days followed by cool nights characterize this region. The heavy clay soil present in our vineyard produces grapes of intensely perfumed tropical and citrus fruits with crisp acidity.



WINEMAKING / VITICULTURE

The 2001 vintage began early with budbreak occurring in the third week of March. A warm March was followed by a cold April with six nights of frost. The weather warmed up in early May, and flowering began on the Sauvignon Blanc vines by mid May in perfect conditions. The warm but mild June and July created perfect ripening conditions. Daytime temperatures in the mid 80s caused rapid sugar accumulation, while nights in the high 40s helped retain grape acids. Yields from our estate-owned vineyard were down slightly from 2000, which helped concentrate flavor.

Harvesting at night and during the cool of the early morning helped retain the varietal character. The fruit was then crushed and pressed after 18 hours of skin contact. The juice was fermented in stainless steel tanks at cool temperatures to preserve delicate fruit flavors. After this long, slow, cool fermentation, the wine was racked, filtered and prepared for bottling in February.

The 2001 Sauvignon Blanc is greenish straw in color and shows classic varietal characters of guava, passion fruit and grapefruit, with hints of mineral and lemon peel. The palate explodes with citrus and tropical flavors. This medium-bodied wine finishes with crisp and lingering lemon-lime notes.

WINEMAKER PROFILE

Steve Fennell has been crafting Voss Vineyards wine since 1999, and he still gets excited about the potential for making outstanding wines here. "We're breaking new ground with our intense, in-your-face style of Sauvignon Blanc," he says. "We also are producing a world-class Syrah just when this noble varietal's reputation is on the rise in California. Another beautiful aspect of being the winemaker at Voss Vineyards is that I get to grow the fruit we use in our wines. By fine-tuning our farming practices, I can produce the grapes that perfectly match the style of wines we make." Previously, he spent five harvests at Trefethen Vineyards as assistant winemaker, and he has worked two harvests for Yalumba in the Barossa Valley, the heart of Australian Shiraz (Syrah) country.

For more information, visit www.vossvineyards.com.

VINTAGE INFORMATION

Vintage	2001
Region	Napa Valley
Winemaker	Steve Fennell
Harvested	August and September 2001
Alc/Vol	13%
Total Acid	7.3 g/L
pH	3.19

