

Tasting Notes

Imagine the end of a summer afternoon when the blazing western sun exerts its last heat rays. Thirst at that moment can best be satisfied with a chilled wine of bracing acidity and clean fruit flavors. Stone's Throw Sauvignon Blanc fits the profile. Focused aromas of Granny Smith apple and lime and new mown hay invite a sip, but it is the rich smoothness of flavors that make the Stone's Throw 2005 Sauvignon Blanc much more than a pleasant quaff. A swallow proves rewarding with the crisp harmony of citrus flavors and faintly creamy apple that leaves an impression of balance and weight on the palate.

Technical Analysis

Varietal	Sauvignon Blanc
Vineyards	Block 7, Lakeport Vineyard, Lake County
Alcohol	13.5%
pH	3.66
TA	.67 g/100 ml
Bottled	2700 cases



2005 Lake County Sauvignon Blanc

THE VINEYARDS

The Lake County vineyard block on which these grapes are grown is well suited to Sauvignon Blanc. Cool temperatures at the favorable 1000-1200 foot elevation above Clear Lake favor full flavor development during a long maturation process. The 2005 growing season was a cool one, allowing secondary flavors to emerge during the long maturation process. Within the Lakeport vineyard, fruit from Block #7 is noted for its strength of fruit character and balance.

WINEMAKING

Here's a wine that largely makes itself in the vineyard. The cool climate preserves the bright fruit and moderate alcohol that make the Stone's Throw Sauvignon Blanc such a refreshing wine. We practice a straightforward fermentation in stainless steel and bottle soon after harvest in order to capture the unadulterated fresh quality of Sauvignon Blanc fruit.