

Tasting Notes

As you put your nose to the glass, our 2004 estate Sauvignon Blanc brings to mind fresh grapefruit and honeydew melon with subtle traces of fennel and wild herbs. On the palate, the wine delivers the bright, crisp character and zingy herbaceous notes that lovers of Sauvignon Blanc find so appealing. Citrus, melon and kiwi flavors predominate. The refreshing character tends to disguise a fullness of body that lingers on the palate.

Technical Analysis

Varietal	100% Sauvignon Blanc
Vineyards	100% Lake County
Alcohol	13.5%
pH	3.35
TA	.71 g/100 ml
Bottled	2475 cases



2004 Lake County Sauvignon Blanc

THE VINEYARDS

The prime block, Block #7, within our 50 acre Lakeport estate vineyard was chosen for Stone's Throw Sauvignon Blanc. There, 20-year-old vines thrive at 1,000 to 1,200 foot elevations above Clear Lake, the distinguishing feature in Lake County. The elevation delays bud break and maturity until late in the season, ensuring slow, full development of flavor.

WINEMAKING

This distinctively crisp wine is more a product of the vineyard than any technical process. Harvested cool in the early morning hours, the grapes are crushed directly to the press with minimal skin contact. We cold-ferment and age entirely in stainless steel tanks and release our Sauvignon Blanc just months after harvest in order to capture the freshest essence of the grape and vineyard site.