



## Herb Lamb Vineyards 2005 E II Sauvignon Blanc

### Tasting Notes

Residual sugar tastings before bottling confirmed that our preference was “Bone Dry”, and so it is. The aromas are forward with hints of passion fruit, guava, spice, white peach, mandarin orange and zesty lime with lemon grass and a touch of a floral element. Notes of lemon zest and grapefruit balance rich stone fruits, ripe pear and guava. To create a clean, crisp mineral character, David used only one aged barrel during production and stirred the lees during fermentation, giving viscosity and roundness to the texture, as well as tropical notes in the mouth. There is a crisp acid and a clean, minerally and stony character in the finish.

The first 1-2 years of a Sauvignon Blanc’s life in the bottle, bright fruit flavors mature into ripe poached pear and taste less citrusy and zesty on the palate. Yet this wine should have a 3-4 year shelf life.

This wine should pair beautifully with shellfish and especially lemon grass prawns or lobster and crab with a spicy aioli sauce. Try grilled and spicy blackened snapper with a salad with citrus, goat cheese and arugula or other peppery greens.



### Winemaking Notes - E II – The Dog

One summer evening, our vineyard managers, Linda and Mike Neal, mentioned that one of their clients had budded their vineyard from Pinot Noir and had extra grapes (didn’t everyone in 2005?) and did we know anyone who needed some Sauvignon Blanc? We chose white winemaker, David DeSante who is the local, passionate expert on Sauvignon Blanc. Within two weeks, we finalized all the winemaking and decided to use our successful E II label for our new wine. For our first Sauvignon Blanc, we had to establish a style we liked and one the different clones and blocks of the vineyard were capable of achieving, so we tasted frequently with friends (18 bottles one night!) and David and his wife Katharine.

The vineyard rests in Yountville’s Golden Triangle, where it is cooled by the morning fog, but warms more quickly than surrounding areas and ripens the fruit more thoroughly. We chose a selection of three clones in almost equal proportions; Clone 376, a low yielding Bordeaux variety but with great quality, Clone 530, an earlier ripening variety from the Loire with generous fruit tones and Sauvignon Musque - a different breed from the true Sauvignon Blanc, but closely related, from the Loire Valley which tends to give a mineral character to the wine in addition to adding fresh-cut grass and floral flavors with a full body and extra flavors from guava to gooseberry. The Sauvignon Musque also has activated turpine expression in the skins, or the light spicy characteristic found in Gewürztraminers, which adds spice to the wine.

### Production and Technical Data

Production:	220 cases
Composition/Blend:	100% Sauvignon Blanc and Sauvignon Musque
Vineyards:	Yountville
Appellation:	Napa Valley
Fermentation:	Stainless steel
Barrels:	Neutral French oak
Residual Sugar:	.08
Alcohol:	13.2%