



Herb Lamb Vineyards 2006 E II Sauvignon Blanc

Tasting Notes

The fruit from this vineyard is fantastic, and the small production is in great demand but only available to a few producers who have contracts with the growers. Located in Yountville's Golden Triangle, where it is cooled by the morning fog but warms more quickly than surrounding areas, the fruit ripens more thoroughly. We continue to choose a selection of three clones in almost equal proportions including Sauvignon Musque - a different breed from the true Sauvignon Blanc but closely related - picking specific rows to reach our desired tonnage.

2006 was a generous fruit year, yet the grapes had smaller berries so there was more skin contact and a higher pulp ratio to juice, giving the wine a rounder element and more developed fruit style. We also experimented with three yeasts, giving nutty pie-crust and pineapple guava characteristics to the 20% fermented in neutral barrels, and lemon, sweet citrus, tangerine, with tropical, tutti-fruity, and rich yet refreshing flavors from the 80% fermented in stainless steel.



"This has aromas of what our son Marcus would call Pangos – pears and mangos. It is an opulent vintage and, compared to the austerity of the previous vintage, is more filling in the mouth but with a similar underlying mineral element. This wine tastes like a fresh tropical fruit salad with a few herbs thrown in – it has generous tropical fruits, like pineapple guava, luscious white peach, ripe golden apples, poached pears and a little bread dough." – Winemaker David DeSante

In its youth, the 2006 E II Napa Valley White Wine will be a great match with sushi, shrimp and shellfish, tropical summer fruits and light appetizers throughout the spring and summer, but as it matures it will pair nicely with crab and richer hors d'oeuvres. We just love it!

Winemaking Notes - E II – The Dog

E II was born in the Napa Valley in 1993 to a winemaking family. His was an idyllic childhood, as he romped through the vineyards with his nine Golden Retriever siblings. The puppies made a remarkable entry in the St. Helena Hometown Pet Parade that year, looking more like a can of worms as they wound their new leashes together taking little note of direction... and won first place!

We chose E II as a companion to our aging Black Labrador, Eeyore... thus the acronym E II... Or 'Eeyore the Second'. E II's first few years were spent roaming hundreds of miles throughout the vineyards of the Napa Valley in search of creeks, lakes and irrigation ponds in which to swim. He was called a 'late-bloomer' and took direction inconsequently, but was always loyal and attentive. He was soon 'fixed' of his nomadic habit and became Herb's constant companion.

Production and Technical Data

Production:	300 cases
Composition/Blend:	100% Sauvignon Blanc and Sauvignon Musque
Appellation:	Napa Valley
Fermentation:	80% Stainless steel, 20% barrel
Barrels:	4 year old French oak
Residual Sugar:	.08
Alcohol:	13.5%