



Herb Lamb Vineyards 2008 E II Sauvignon Blanc

Tasting Notes

“While this vintage has the same flavor profile of the previous vintages, I think there is a little more richness in the middle. We picked the main block of two different clones on August 25, and the Sauvignon Musque a week later. In the tank, there was a bright pH with a good acidity, and the juice had a taste of rich white peach and guava, even a little melon, with lychee nut and guava. As it matures, this wine shows lovely aromatics of mandarin orange and kumquat and has an enticing nose of pink grapefruit and spice.”

“In the winery, we use neutral white wine barrels to augment the stainless steel tank fermentation, which allows the wine to pick up a bit of caramelization making it a bit richer like nutty custard. The brightness of fruit and jazzy acids shine in this young wine. It has good acidity that dances on your tongue and an extra layer in the middle, with lots of length. The 2008 E II Sauvignon Blanc appears grassier in its youth than the 2007, but also leans more to the white peach and ripe pear notes – it should continue to open up by summer to show all its dimensions and finesse.” – Winemaker Mike Trujillo



Try this new wine with a pasta served with a cream and lemon sauce . . . like the wine, both rich and refreshing!

Winemaking Notes

We embarked on a white wine program in 2005 - a shocking fact to the dozens of friends who knew us only as red wine drinkers! We were fortunate to find a new fruit source in the Mello Vineyard, which had been budded over two years earlier from Pinot Noir to Sauvignon Blanc. The grapes from this vineyard's small production have proven themselves to be spectacular and are now in great demand, but only available to a few producers - similar to the situation in our own Cabernet Sauvignon vineyard.

Located in Yountville's Golden Triangle, which is cooled by the morning fog but warms more quickly than surrounding areas, the fruit ripens evenly and thoroughly. Each year we choose a selection of three clones in almost equal proportions, including Sauvignon Musque, picking specific rows to reach our desired tonnage. Because of our fermenting tank size, we strive to make only 300 cases a year. With the 2008 vintage, we have put an emphasis on cooler fermentation and barrel storage, giving the wine a greater depth. But best of all, this wine now sports a convenient screw cap for ease of enjoyment!

Production and Technical Data

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| Production: | 280 cases |
| Composition/Blend: | 100% Sauvignon Blanc and Sauvignon Musque |
| Vineyards: | Mello Vineyard |
| Appellation: | Yountevill, Napa Valley |
| Fermentation: | 85% Stainless steel, 15% used neutral French white wine barrels |
| Residual Sugar: | .35 |
| Alcohol: | 13.8% |