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HERB LAMB VINEYARDS



2012 Two Old Dogs Sauvignon Blanc

Winemaking Notes:

Two clones of Sauvignon Blanc and one of Sauvignon Musque are chosen from the same rows every year, and harvested by hand early in the morning before sunrise using lights from the tractor, in order to maintain the crisp acids and bright fruit flavors.

After the Sauvignon Blanc grapes are harvested, they go into a cool room for added skin contact for 24-48 hours. They are then pressed out, and the wine is separated into two stainless steel tanks and two neutral French oak barrels to receive different yeast treatments. The wine ferments slowly at a very cool temperature for almost a month until dry, and then is aged on the lees for several more weeks before being filtered off.

The 2015 Two Old Dogs Sauvignon Blanc is a more full-bodied and creamier wine than previous vintages, with floral, custard and honeysuckle qualities that are balanced by the sweet grapefruit, orange blossom, rich apricots and tropical fruit flavors.

Vintage Notes:

2015 was the fourth in a string of ideal growing seasons in the Napa Valley. Although we were experiencing a continued drought giving us a smaller crop than normal, the vines received adequate rain fall early in the season, while the warmer winter and spring encouraged the vines to bud out, bloom and fully mature right on schedule. According to Winemaker Mike Trujillo, "There always needs to be harmony between crisp acidity and fruit, and this Sauvignon Blanc has it in spades – it is one of the best we have produced." In 2015 we harvested our Sauvignon Blanc grapes with a bit more maturity, resulting in a creamier, more full-bodied wine with the same great acid balance.

Technical Data:

Alcohol: 14.1%

Composition: Sauvignon Musque & Sauvignon Blanc

Cases Produced: 345

Fermentation: Stainless Steel Tanks & Neutral Oak Barrels

Appellation: Yountville, Napa

Vineyard: Mello Vineyard