

HL

HERB LAMB VINEYARDS



2009 Two Old Dogs Sauvignon Blanc

Winemaking Notes:

To augment our wine selection and personal enjoyment, and with requests from family and clients, we embarked on a white wine program in 2005. Located in Yountville's Golden Triangle, where it is cooled by the morning fog but warms more quickly than surrounding areas, the fruit ripens thoroughly. Each year we choose a selection of three clones in almost equal proportions, and in 2009 we were graced with over 35% of Sauvignon Musque in our blend of Sauvignon Blanc.

In the winery, to augment the stainless steel tank fermentation, we use neutral white wine barrels which allows the wine to pick up a bit of caramelization, making the wine a bit richer - like a nutty custard. At harvest, the free run juice had a broad base of mango and white peach, with lemon grass and pink grapefruit, and aromatics of orange blossom and tangerine that continue in the young wine.

Tasting Notes:

The 2009 is a youthful wine that packs a mouthful of tropical fruits and citrus. Winemaker Mike Trujillo is very pleased with this vintage. "In the nose there is a juicy white peach and sweet citrus character - mandarin orange, tangerine and citrus blossom. In the mouth, the tangerine, pink grapefruit rind and sweet key lime flavors persist and there is a very clean and crisp thread of acidity that makes this wine refreshing. It's got great weight and complexity from the addition of the Sauvignon Musque and a little neutral oak aging. While the nose is a little closed in its youth, the citrus flavors will broaden with time and the Sauvignon Musque especially will add texture and length to the finish.

Technical Data:

Alcohol: 13.5%

Composition: 40% Sauvignon Musque, 60% Sauvignon Blanc

Cases Produced: 330

Fermentation: Stainless Steel Tanks & Neutral Oak Barrels

Appellation: Yountville, Napa

Vineyard: Mello Vineyard