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HERB LAMB VINEYARDS



2010 Two Old Dogs Sauvignon Blanc

Tasting Notes:

This is our sixth vintage making Sauvignon Blanc from the Mello Vineyard, and as the vines mature and we learn to work with the fruit, in addition to highlighting the natural fruit flavors indicative of the vineyard we've also been able to coax a little more weight in the back of the palate.

Winemaking Notes

Our Sauvignon Blanc style has always been unique; this wine is not overly ripe and creamy like some barrel fermented wines, nor is it grassy and linear like many from New Zealand. Our 2010 Two Old Dogs Sauvignon Blanc is well balanced, bright, fruity and refreshing – a very California-style wine.

Because of the cooler growing conditions in the Napa Valley in 2010, we picked these grapes, (an almost equal blend of clones 376, 530 and Sauvignon Musque), a full month later than previous vintages. The extended hang time brought us grapes that were fully mature, giving the 2010 vintage the more depth and body. Michael Trujillo has tweaked his winemaking and is extremely pleased with the results. "The blend of three yeasts and easier "champagne-style" press methods that we use highlights the lemony, grapefruit-rind and tropical fruit flavors that shine in this wine in its youth. Even in the first few months, you can taste the roundness in the palate from the pineapple/banana/melon/peach/kiwi and guava flavors, but as the wine ages and matures in the bottle, these become even more focused and the wine becomes more complex and rounded."

Technical Data:

Alcohol: 13.5%

Composition: Sauvignon Musque & Sauvignon Blanc

Cases Produced: 450

Fermentation: Stainless Steel Tanks

Appellation: Yountville, Napa

Vineyard: Mello Vineyard