



2014 Two Old Dogs Sauvignon Blanc

Winemaking Notes:

After the Sauvignon Blanc grapes from the Mello Vineyard in Yountville are harvested by hand, the grapes 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 which 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 2014 Two Old Dogs Sauvignon Blanc is a leaner and crisper wine than previous vintages, and shows more pink grapefruit and green apple with less of the tropical fruit notes. The 2014 vintage is more angular and less plump and fruity, showing a minerality rather than floral characteristic. On the palate, the sweet grapefruit flavors, gooseberry, star fruit and lychee nut stand out. The wine is very focused with lean stone fruits with a steely, mineral character at its base.

Vintage Notes:

2014 was the third of a string of ideal growing seasons; although we were experiencing a continued drought, the vines received adequate rain water early in the season, and the warm spring encouraged them to bud out, bloom and finally ripen earlier than any other vintage on record. According to Winemaker Mike Trujillo, "There always needs to be harmony between crisp acidity and fruit, whatever that fruit style may be." In 2014, our Sauvignon Blanc fruit was picked on August 25th, the earliest since we started making this varietal in 2005. The acids and sugars were beautifully balanced in the vineyard, and the earlier ripening gave this wine a bit more minerality, making it a leaner, more delicate vintage.

Technical Data:

Alcohol: 13.8%	Composition: 40% Sauvignon Musque, 60% Sauvignon Blanc
Cases Produced: 380	Fermentation: Stainless Steel Tanks & Neutral Oak Barrels
Appellation: Yountville, Napa	Vineyard: Mello Vineyard