

• 2010 Sauvignon Blanc • Napa Valley

GRIEVE
Family Winery



- *Vineyard Size* • 5.93 acres of clone 3
 - *Vine Age* • 11 years
 - *Vineyard Elevation* • 650 feet
 - *Vine Density* • 1,089 vines/acre
 - *Harvest Dates* • October 12 and 21
 - *Yield* • 2.11 tons/acre
 - *Brix* • 22.8° and 23.9°
- *Fermentation* • 30% stainless steel, 70% French oak
 - *Aging* • 7 months in 27% new French oak
 - *Varietal Composition* • 100% Sauvignon Blanc
 - *Clonal Composition* • 100% clone 3
 - *Final Blend* • 65% first pick, 35% second pick
 - *Alcohol* • 14.2%
 - *TA* • 7.3g/L
 - *pH* • 3.09
- *Cases Produced* • 674 (12/750ml); 16 (6/1.5L)

• *The Vineyard* •

We are dedicated to growing and producing distinctive Sauvignon Blanc from our Greive Family estate vineyard located in a unique part of Napa called Lovall Valley. This valley is the coolest viticultural area in Napa County and sits just above Carneros straddling the Sonoma/Napa county line between the towns of Sonoma and Napa.

We double-farm our vineyard, treating the north side of the vine differently from the south side due to the vineyard's east/west row orientation and Sauvignon Blanc's need for some sun exposure to achieve the best flavors. We also harvest twice to maximize the flavor intensity of each cluster picked. This process is difficult, labor intensive and expensive, but it allows us to make the best possible wine.

• *The First Pick* •

2010 was the third cool growing season in a row, giving us fabulous acidity for brightness and wonderful hangtime for flavor development. We harvested sun-kissed clusters from the southern end of the vineyard on October 12 — 13 days later than 2009, giving bright flavors and aromas of grapefruit and honeydew melon. The pressed juice was fermented to dryness in stainless-steel tanks as well as new and once-used French oak and then aged for seven months in barrel.

• *The Second Pick* •

The northern portion of the vineyard had nine additional days to further ripen until harvest on October 21 with flavors of grapefruit, nectarines and apricot. This lot was fermented in a combination of new and once-used French oak and continued undisturbed in barrel for six additional months to enhance the length and structure of the already-flavorful wine.

• *The Final Blend • Tasting Notes*

The final blend was crafted to balance the exquisite acidity and freshness of the first pick with the more tropical and exotic flavors of the second. The resulting wine has an aroma of grapefruit, apricot, fresh spring straw and toasted walnuts with explosively bright flavors of lemongrass, grapefruit, orange blossom, stone fruit and pine nut. The wine has great length, tremendous brightness and a lingering mouthwatering juiciness.

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