

FRANCISCAN



2007 SAUVIGNON BLANC

Napa Valley

Our 2007 Sauvignon Blanc is a labor of love. It is a blend of fruit from several Napa Valley sub-appellations, made in small lots using a variety of techniques to give each lot the most appropriate attention.

For example, some vineyard blocks offered beautiful, vibrant freshness in the juice, so we swiftly pressed the grapes and fermented coolly and slowly to capture the purity of fruit flavor. Other lots of grapes had skins that were rich and expressive, so we gave them skin contact, a classic technique in New Zealand. We tasted the juice hourly for 6 to 12 hours, to hit the peak of lime and lemongrass, then we pressed. Additional lots of fruit showed beautiful textural tones, which we accentuated by fermenting in small oak barrels with lees contact, lending roundness to the mouthfeel to complement the bright fruit character of the other lots.

Treating each small lot to bring out its best provided us with a harmony of vibrancy and fruit, with elegance and suppleness on the palate - a Sauvignon Blanc that expresses Franciscan's unique signature style.

- Janet Myers, Winemaker

<i>Vintage</i>	2007
<i>Appearance</i>	Pale yellow
<i>Aroma</i>	Citrus, melon and fig.
<i>Flavor</i>	Fresh and lively. Vibrant, layered flavors of lime, lemongrass and melon with hints of minerality on a crisp, elegant finish.
<i>Varietal Composition</i>	100% Sauvignon Blanc
<i>Appellation</i>	Napa Valley
<i>Alcohol</i>	13.5%
<i>Release Date</i>	March 1, 2008