



SELENE

2009 SAUVIGNON BLANC, HYDE VINEYARDS, CARNEROS

- Release:** August 2010; 750 cases (750ml & 375ml)
- Varietal Composition:** 100% Sauvignon Blanc (Musque selection)
- Vineyard:** Hyde Vineyards is located in the Carneros Region of Napa between Highway 12 and Old Sonoma Road. This is a relatively warm part of the Carneros, since it's further from the cooling influences of fog and wind from nearby San Francisco Bay. It also has good elevation above sea level, making the soils lighter in clay with better drainage. Selene has been sourcing grapes for this wine from Hyde Vineyards since 1992.
- Vintage:** Late spring rains kept 2009 from being the third bad drought year in California. While still a bit under normal rainfall, it could have been worse. Summer had good heat with less heat spikes over 100 degrees than we sometimes see in Napa. We picked in early September.
- Fermentation:** Grapes were whole-cluster pressed and the juice transferred into both new French oak (30%) and stainless steel barrels (70%) for fermentation. The wine remained in barrel on primary lees, gaining complexity, until March, when it was racked and bottled. There were no acid additions and no malolactic fermentation.
- Tasting Notes:** Aromas are complex, with pineapple, apricot, peach, fig, honeysuckle, bees wax, lemon cream, mineral, slight nutmeg, and vanilla. All this developed fruit translates very well on the palate with a fine balance between good acidity and rich viscosity.