



SELENE

2010 SAUVIGNON BLANC, HYDE VINEYARDS, CARNEROS

Release: August 2011; 550 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: One of the more perfect vintages for Sauvignon Blanc. It was a summer on the cooler side of average. With few spells of particularly hot or cold temps; a moderate size crop; and an autumn featuring slow, even ripening weather that allowed a rare October pick. Some of the most flavorful and intense grapes I can remember.

Fermentation: Grapes were whole-cluster pressed and the juice transferred into both new French oak (24%) and stainless steel barrels (76%) for fermentation. A new "sequential fermentation" technique was used on about 40% of the blend to optimize flavor, intensity, and texture. The wine remained in barrel on primary lees until late February when it was racked and bottled. There were no acid additions and no malolactic fermentation.

Tasting Notes: Tangerine, cantaloupe, white nectarine, green mango, honeysuckle, beeswax, cardamom, and chrysanthemum. Mouthwatering, intense, viscous, and long. Yum.