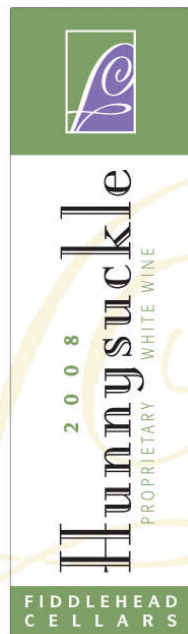


Santa Ynez Valley
2008 HUNNYSUCKLE
 Sauvignon Blanc



KATHY'S CORNER

The Hunnysuckle name is intended to describe the feel and fragrance of this small, select bottling of Sauvignon blanc. It's luscious, it's velvety and it's styled after the exquisite white wines of Bordeaux.

This wine is barrel-fermented and aged "sur lies", however our version does not include Semillon. We intentionally bottle age it 3-4 years to ensure seamless textures upon release.

Hunnysuckle is for those who crave sophisticated white wine, for those who appreciate and understand the European expression of elegance and for those who are foodies and expect more from their white wine selections.

With Hunnysuckle we celebrate luxurious textures in wine and successfully tones the racy expression of Sauvignon blanc. It exhibits silky qualities and flaunts a certain "sweet" aromatic that comes only with patient bottle aging.

I invite you to enjoy the charm of our graceful and sophisticated creation.

With cheers!

THE VINEYARDS & THE VINTAGE

- Harvest Dates: August 28, 2008
- Weather report: After a winter frost in 2007, our vines were hit again by a spring frost in 2008, resulting in our lowest Happy Canyon AVA production in years. Significant winds during bloom additionally forced an irregular set and erratic ripening patterns. But once again, diligent vineyard management, careful pick decisions, and meticulous hand-sorting in the vineyard were rewarded.
- Vineyards: 100% Vogelzang Vineyard, located in the Happy Canyon of Santa Barbara AVA, at the most easterly boundary of the Santa Ynez Valley AVA. Cool evenings partner with warm days resulting in the retention of natural grape acid, which is so important to this wine's longevity.
- Clonal Mix: 100% SB, 93% clone 1, 7% Musque clone.
- Farming: Clusters were night harvested and meticulously field-sorted for excellence, ensuring only the highest quality grapes were picked and delivered to the Winery.

THE WINE

- Our wine of "Sideways" fame...correctly and lovingly described for its layers of delicate spice, *with little hints of clove*, resulting from admired aging in French oak. Ten months in the barrel and then years of bottle aging prior to release.
- And not just any oak, but the most refined (and most expensive) kind: 3-year air-dried French oak, select tight grain staves, exclusively from the Damy cooperage.
- The wonderful bouquet of understated figs, mandarin, fennel and dried herbs begs a meal for companionship like seared scallops or salmon with peach salsa.
- Non-malolactic, offering creamy richness without being buttery in taste. Amazingly bright in acidity from its Happy Canyon AVA roots; its long, persistent finish is a treat to the palate.
- pH 3.39 / TA 5.8 / alc 14.2
- Only 123 cases bottled June 2009.

