Santa Ynez Valley

2005 GOOSEBURY

Sauvignon Blanc

KATHY'S CORNER

Each year, Goosebury is made from those Sauvignon Blanc grapes that just shout of the essence of this aromatic and zesty varietal. In 2005, grapes from Stolpman and Vogelzang make up this zingy blend. I fondly remember riding an ATV through the Stolpman Vineyard back when Sauvignon Blanc was interplanted, finding those special vines for Fiddlehead Sauvignon Blanc. The fruit was so impressive that a small block of purely Sauvignon Blanc was planted solely for Fiddlehead and Stolpman. The heady aromatics in the 2005 Goosebury can be contributed to the Musque clone from the Vogelzang Vineyard, just a few miles to the east. Together -- sublime!

Kathy Joseph Winemaker

THE VINEYARDS

- Layers of contrast and compatibility from the **Stolpman Vineyard** in Ballard Canyon and **Vogelzang Vineyard** in Happy Canyon. Both in the eastern part of the Santa Ynez Valley, a micro-climate perfect for this white Bordeaux varietal-
- Intriguing characteristics of Clone 1 from Stolpman and Musque clone from Vogelzang.
- Both vineyards enjoy early morning fog, long warm days and cool, starry nights allowing the grapes to ripen to perfection and retain crisp acidity.
- Our by-the-acre contracts, rather than by-the-ton, allow us to limit yields, and micro-farm as extensively as at our own Fiddlestix Vineyard.
- Harvested by hand, and sorted in the vineyard to ensure that only those perfect clusters go into the blend!

THE WINE

- Alluring aromatics from the Musque clone at Vogelzang combine with palate pleasing fruit and zingy texture from Stolpman to showcase the pure essence of Sauvignon Blanc.
- Whole cluster pressed keep the tannins supple, followed by a long, cold fermentation in stainless steel to express varietal characteristics. Completely non-malolactic.
- Fragrant notes of citrus and lemon-lime lead to understated fresh fruit intertwined with limestone minerality, hints of fennel and exotic lychee.
- Zingy like a New Zealand wine, juxtaposed with elegance and roundness of a Sancerre. Bright, crisp and refreshing!
- Harvested September 4th, 8th and 10th, 2005 and bottled January 23, 2006. Only 268 cases produced.

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