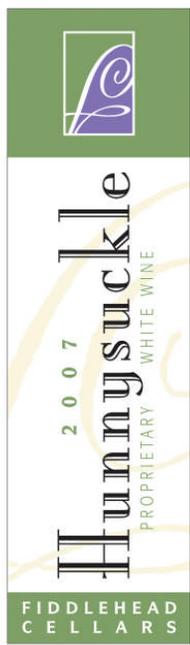


Santa Ynez Valley
2007 HUNNYSUCKLE
 Sauvignon Blanc



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. Hunnysuckle is barrel-fermented and aged "sur lies", however our version does not include Semillon. We intentionally bottle age it 3 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.

Hunnysuckle celebrates texture in wine and 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 this graceful creation that celebrates luxurious textures in wine. With cheers!

THE VINEYARDS & THE VINTAGE

- Harvest Dates: August 31 – September 7, 2007
- Weather report: This 2007 vintage was plagued with extremely low rainfall and a winter frost, killing many buds on the ends of many canes and reducing the crop drastically; significant variability resulted in the remaining clusters. Cluster selection was the key to success in this unruly vintage.
- Phenological Events: budbreak 2nd – 3rd week of March; bloom 3rd – 4th week of May; veraison 2nd week of August.
- Vineyards: A blend of McGinley and Vogelzang Vineyards, both 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.
- Farming: Clusters are meticulously field-sorted for excellence at the time of harvest, ensuring only the highest quality grapes are 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 expensive (and most refined) kind. 3-year air-dried French oak, select tight grain staves, exclusively from the Damy cooperage.
- Wonderful bouquet of figs, citrus, fennel and dried herbs that begs a meal for companionship.
- Non-malolactic, so creamy to the palate without being buttery in taste. Amazingly bright in acidity from its Happy Canyon roots. Long, persistent finish that grows with delight on the palate.
- pH 3.27 / TA 6.6 / alc 14.1
- Only 104 cases bottled June 2008.