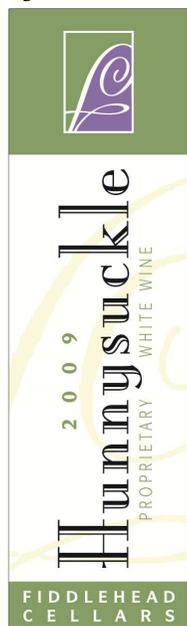


Santa Ynez Valley
2009 HUNNYSUCKLE
Sauvignon Blanc



KATHY'S CORNER

The Hunnysuckle name is deliberate; it effectively describes both the textural “feel” and aromatic fragrance of this very select bottling of Sauvignon blanc. In Hunnysuckle, we celebrate the luscious and velvety expression reminiscent of the exquisite white wines of Bordeaux.

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

To achieve our target, this wine is barrel-fermented and aged 9 months “sur lies”. It then demands 3-4 years of patient bottle aging (prior to release) to appropriately marry the “sweet” oak nuances with the characteristic Sauvignon blanc minerality.

I invite you to enjoy the charm of this particularly graceful offering. It's a real treat with poached eggs and spinach pasta.

With cheers!

THE VINEYARDS & THE VINTAGE

- Harvest Dates: August 31 and September 3, 2009
- Vineyards and Clonal Mix: 100% Sauvignon Blanc; 53% McGinley Vineyard, 18% Grassini Vineyard, 29% Vogelzang Vineyard; 12% Musque clone and 88% clone 1.
- Weather and AVA: Following 2 successive frost years, 2009 enjoyed a relatively “normal” crop and frost-free season, with relatively low rainfall (averaging about 10.5 inches). All vineyards, located in the Happy Canyon of Santa Barbara AVA, at the most easterly boundary of the Santa Ynez Valley AVA, cherish cool, fog-laden evenings partnered with warm sun-laden days. The result is the retention of natural grape acid, which is so important to this wine’s longevity.
- Farming: Ripe clusters are harvested in the cool, nighttime temperatures to retain the integrity of their delicate skins, while meticulous field-sorting selects for excellence to ensure only the highest quality grapes are retained.

THE WINE

- Our wine of “Sideways” fame, which in the movie is correctly and lovingly described for its layers of delicate spice, *with little hints of clove*, resulting from desirable, but costly, 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 kind: 3-year air-dried French oak, select tight grain staves, exclusively from the Damy cooperage.
- Aromatics entice with a wonderful, subtle bouquet of mandarin zest, fennel, marzipan and vanilla spice.
- 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 3.21 / TA 6.63 / alc 14.1
- Only 147 cases bottled June 2010.

