

*Santa Ynez Valley*  
**2001 HONEYSUCKLE**  
*Sauvignon Blanc*



**KATHY'S CORNER**

*The fun and artistry of making wine is creating style. As winemaker, I have fallen in love with the complexity of the Sauvignon Blanc grape, and its ability to take on limitless character, depending on where it is grown, how it is grown and how it is made. My **signature HAPPY CANYON**, marries the fruit with the barrel, while my **limited edition GOOSEBERRY** punches aromatics ... the ripe, melon fruit ... with stainless steel fermentation. And now with this **limited edition HONEYSUCKLE**, I aim to punch the texture and longevity of the wine with subtle oak influence. The intent is to capture in the bottle, a little piece of the great flavors and textural variety that we see in the cellar. Our family of Sauvignon Blanc provides the perfect white wine for every mood and moment!*

**THE VINEYARDS**

- Our **Honeysuckle** Sauvignon Blanc was made to highlight the versatility of this grape...to demonstrate how **expansive** Sauvignon can be when married with the right oak barrel selection. This wine draws the **enticing perfume** out from specifically selected French oak barrels and marries it with the **exotic spice** expressed in our favorite **Vogelzang Vineyard** Sauvignon Blanc.
- Located deep in the heart of the Santa Ynez Valley, and more specifically in Happy Canyon; we cherish the climate in this eastern part of the Santa Ynez Valley. The days are warm and the evenings are cool, so our fruit consistently ripens with perfect acidity.
- Our vineyard is **nurtured by hand** many times over again. It is managed like our best Pinot Noir vineyard; it is shoot thinned, leaf pulled, crop thinned several times, leaving only goodness on the vines. At harvest, we sort in the vineyard, and sort a second time in the winery to ensure only the best is made into wine.
- **Clone 1 and the Musque Clone** are grown side by side and co-fermented in each cask.



**THE WINE**

- This **indulgent** Sauvignon Blanc is meant to be a bigger, richer more intense offering. Its fragrance is most enticing and its length on the palate is most rewarding. It ages incredibly well, and offers even greater elegance with some bottle age. It has delicious length on the palate, and it has **persistent flavor** memory. It is oily and creamy and silky and just tastes really good!
- After meticulous sorting, we whole cluster press to capture the fruit purity and we use only tight grain French oak from Sequin Moreau and Damy. Fermented in 100% new oak and aged for eight months on the yeast resulted in a dreamy, creamy texture not to be believed. Non-malolactic!
- This **golden, luscious, "honeyed"** wine is thoroughly exotic. It has floral hints of **jasmine, lemon meringue and vanilla custard**. YUM!
- 500 cases produced