

T E A D E R M A N V I N E Y A R D S

S A U V I G N O N B L A N C

O A K V I L L E

2 0 0 6

T A S T I N G N O T E S

Teaderman Vineyards 2006 Sauvignon Blanc is a layered, complex expression of this varietal, sourced entirely from our estate in the heart of Napa Valley's Oakville American Viticultural Area. Aromas of ruby red grapefruit peel and bright Meyer lemon, with attractive hints of grass, are balanced by creamy, smoky tones from partial fermentation in French oak. The wine has a crisp entry and a pleasing, medium body that will stand up beautifully to white fish, pork and grilled vegetables like asparagus.

100% Sauvignon Blanc

V I N E Y A R D

This is a single-vineyard wine sourced from our 14-acre estate in the renowned Oakville region of Napa Valley. The vineyard lies on the valley floor where it enjoys cool morning fog and the riparian influence of nearby Conn Creek. A gravelly streak runs through our property, giving us a diverse mix of gravelly and clay loam soils. The vines are dry-farmed for the first part of the growing season and then drip-irrigated following veraison. We manage our cordon-trained vines block by block, and harvest every row at peak ripeness early in the morning.

V I N T A G E

At first the 2006 growing season seemed like it would give us mellow conditions. We enjoyed mild temperatures through spring and most of summer, with clusters developing right on schedule. Then, in August, Napa Valley experienced a heat spike that lasted about ten days, damaging many vineyards and dramatically reducing crop yield. Fortunately, we were able to protect most of our grapes and craft a rich, layered wine from challenging conditions.

W I N E M A K I N G

After gentle hand harvest, we press the Sauvignon Blanc grapes as whole clusters in our membrane press. We then allow them to cold settle in a stainless steel tank, where fermentation begins. When the wine reaches 16°Brix, we transfer it into barrels (20% new French oak) to finish fermenting. The wine ages on its yeast lees for nine months with *batonage* (hand stirring) during the first four months to re-suspend the lees and encourage a creamy texture.

Wine analysis: 0.72% total acid, 3.21pH and 14.6% alcohol, by volume

TEADERMAN VINEYARDS

SAUVIGNON BLANC

OAKVILLE

2 0 0 6

Varietal:

100% Sauvignon Blanc

Aromas and Flavors:

Ruby red grapefruit peel
Meyer lemon
Grass
Smoke

Analysis:

Total acid: 0.72%
pH: 3.21
Residual Sugar: Dry
Alcohol: 14.6%

VINEYARDS

100% estate-grown at Teaderman Vineyards in the Oakville AVA of Napa Valley

VINTAGE

At first the 2006 growing season seemed like it would give us mellow conditions. We enjoyed mild temperatures through spring and most of summer, with clusters developing right on schedule. Then, in August, Napa Valley experienced a heat spike that lasted about ten days, damaging many vineyards and dramatically reducing crop yield. Fortunately, we were able to protect most of our grapes and craft a rich, layered wine from challenging conditions.

WINE MAKING

Hand harvest in the early morning hours

Whole-cluster press

Cold settling and fermentation in stainless steel

Transfer to barrels at 16° Brix (20% new French oak) to finish fermentation

Aging on the yeast lees for nine months, with batonage for the first four

Gentle filtration

TEADERMAN VINEYARDS

SAUVIGNON BLANC

OAKVILLE

2 0 0 6

~80 words

Teaderman Vineyards 2006 Sauvignon Blanc is a layered, complex expression of this varietal, sourced entirely from our estate in the heart of Napa Valley's Oakville American Viticultural Area. Aromas of ruby red grapefruit peel and bright Meyer lemon, with attractive hints of grass, are balanced by creamy, smoky tones from partial fermentation in French oak. The wine has a crisp entry and a pleasing, medium body that will stand up beautifully to white fish, pork and grilled asparagus.

~40 words

Teaderman Vineyards 2006 Sauvignon Blanc is sourced entirely from our estate in the heart of Napa Valley's Oakville American Viticultural Area. Aromas of ruby red grapefruit peel and bright Meyer lemon are balanced by creamy, smoky tones. This medium-bodied wine will stand up beautifully to white fish, pork and grilled asparagus.

~20 words

Teaderman Vineyards 2006 Sauvignon Blanc has ruby red grapefruit peel and bright Meyer lemon character balanced by creamy, smoky tones. Pair with white fish, pork and grilled asparagus.