

2002 FRANUS SAUVIGNON BLANC
CARNEROS STEWART VINEYARD



Vineyard:	Stewart Vineyard
Composition:	100% Carneros Sauvignon Blanc, Musque clone
Harvest Date:	September 20, 2002
Fermentation:	20 days, peak temperature 55°
Oak Aging:	None
Bottling Date:	April 30, 2003
Production:	300 cases

The wine business is truly a world market these days, and as a winemaker my goal is to make delicious wines with personality. Perhaps that's the reason I pop the cork on this one so often. Part of the old Stewart Dairy in Carneros became a vineyard a few years ago, and it's now even a stranger sight surrounded by a levee as part of the new Napa River Flood Project. Each year I continue to be excited by the unique character of this wine, the byproduct of some magical combination of many elusive factors: Wind, temperature, restrictive soils, clone, and cultural practices.

This is my fourth vintage of Stewart, and once again grapes were whole cluster pressed without crushing. With a desire to capture even more of the fruit character of the vineyard, I decided to cool ferment the juice strictly in stainless steel. In previous vintages I had utilized neutral French oak puncheons which does add some creaminess and richness, but tends to sacrifice a bit of the overt fruitiness.

Swirling and revisiting the wine reveals new elements each time. The classic mineral notes of Sauvignon dominate the nose made more intriguing by citrus peel, green pea, hay, ginger, and floral hints. The aromas express themselves in the flavors as well in a dry yet mouth-filling setting.

Sauvignon Blanc is a versatile variety that lends itself to range of different styles. I think it is truly one of the most food friendly wines that we make in California, and probably the reason I can't get oysters, crab, halibut, pasta, and saffron out of my mind.