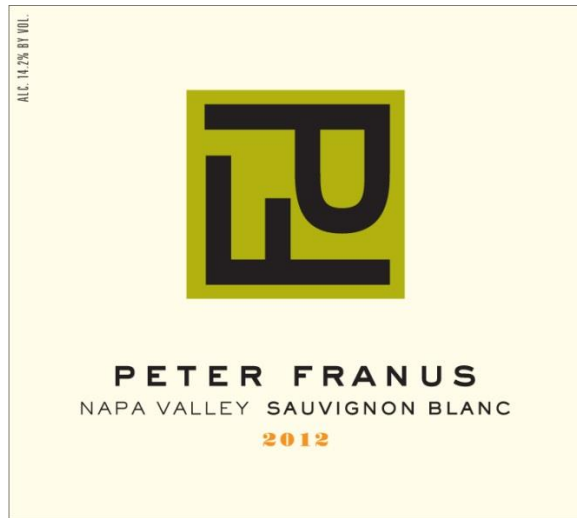


2012 PETER FRANUS NAPA VALLEY SAUVIGNON BLANC



Vineyards:	Stewart Vineyard
Composition:	100% Sauvignon Blanc Musque Clone 100% Carneros
Harvest Date:	September 14, 2012
Fermentation:	22 days at 49°
Oak aging:	75% Stainless Steel 25% Neutral Oak
Bottling Date:	August 17, 2010
Production:	845 cases

As you enter Napa Valley from the south, you are in Carneros, driving on the highway that runs right through the old Stewart Dairy property. To your left on the hill, are the famous “Oreo” cows munching grass, and to your right are the 15-year-old Sauvignon Blanc vines that are frankly becoming pretty famous. All those variables—wind, restrictive soil, clone, temperature, as well as the unknowns—have an effect on the grapes, resulting in wines with tropical, mineral, and elusive notes most reminiscent of France’s Loire Valley.

Growers Jim Fore and Doug Hill planted the vineyard for me, and it produced its first crop in 1999. I have worked with it ever since. Although of course there is vintage variation, every year has delivered a delicious wine, always a testament for me of the right grape variety growing in the right area.

After three challenging vintages, we were rewarded in 2012. Sunshine and a warm dry spring gave way to mild and ideal growing conditions through the summer. Not only did this result in high quality grapes, but an abundant supply as well. It was a welcome relief to this veteran winemaker who has experienced more than 30 harvests in Napa Valley.

Our winemaking strategy has remained consistent now for quite a few years now. Grapes arrive early in the day and proceed directly to the press without any crushing. The resulting juice ferments in stainless steel for roughly three weeks. We select a yeast strain known to accentuate aromatics, freshness, and fruitiness. Consistent with the change we made in 2010, rather than age the entire lot sur-lie in old puncheons as in previous vintages, only 25% received that treatment. That seems to be the right amount to add the texture and richness we are looking for.

Brilliant in appearance, our 2012 offers the slightest hint of gold. Aromas suggest lychee, passion fruit, lemongrass/lemon zest, and enough herbaceousness to announce, yes, this is Sauvignon Blanc. Similar flavors emerge from the aromas with the addition of melon and peach. Still youthful and exuberant, the wine will continue to evolve and offer different impressions over time. The wine walks the tightrope between richness and liveliness. We feel confident it succeeds.

We have produced this single-vineyard wine now for over a decade. It remains the ultimate crowd-pleaser, a very unique and delicious version of Sauvignon Blanc that clearly distinguishes itself from the pack.