2007 PETER FRANUS CARNEROS SAUVIGNON BLANC



Vineyard:	Stewart Vineyard 85% Truchard Vineyard 15%
Composition:	100% Sauvignon Blanc Musque Clone
Harvest Date:	September 3 & 18, 2007
Fermentation:	34 days at 49°
Oak aging:	Neutral barrels 3 ½ months
Bottling Date:	February 5, 2008
Production:	792cases

Each year the momentum grows for our Sauvignon Blanc and it disappears even faster than the previous year. The reason is fairly simple—it is truly a crowd-pleasing wine that goes with so many different foods. The Carneros region of Napa Valley, for me, is the natural place to grow Sauvignon.

Since 1999, I have worked with the grapes from the Stewart Vineyard that were planted specifically for me, and this year I was the sole recipient of the very first Sauvignon Blanc from Truchard Vineyards. The Truchard fruit is a welcome addition that will add another layer of interest to the wine. Wonderfully intriguing and complex, the wine always captures elements from the various regions of the world, but perhaps suggests France's Loire the most.

We have continued to follow the winemaking strategy that began in 2003. Grapes arrive and proceed to the press without any crushing, and the resulting juice ferments in stainless steel for roughly a month. We select a yeast strain known to enhance the aromatics of the wine. Aging takes place for three months in completely neutral puncheons—500 liter or 132 gallon barrels. The sur-lie aging adds a surprising textural component that elevates the pleasure component of the wine. The raciness is balanced by the creaminess of the barrel aging. A reminder, however, there is no new oak. The goal is to preserve the wonderful fresh fruit quality of the wine.

I enjoy looking at this wine—a light straw color with a hint of green. Here come those aromas again: ginger, lemongrass, cantaloupe, flowers of some sort, with a touch of herb and mint. The minerality and acidity are the thread that tie everything together and keep the wine lively.

2007 is a magnificent vintage overall. A long temperate growing season in Napa Valley resulted in intensely flavored grapes with ideal harvest conditions. I have to admit that I personally think this Sauvignon Blanc is my favorite since 2004. So I will end my commentary with the same words I used to describe that wine: "I thought as I tasted, one of the prettiest and most refreshing versions of this wine that I have produced. Time to get into the kitchen!"