

# JEPSON



Vineyards • Winery • Distillery

## Jepson 2002 Estate Bottled Sauvignon Blanc

**VITICULTURE:** 2002 brought on the arrival of a new Sauvignon Blanc vineyard. Planted in 2000, the third leaf and the first harvest of the fruit took place. Choosing the right clones for a vineyard is similar to blending a wine. The vineyard manager and the winemaker need to decide what flavors will complement and accentuate the existing grapes planted and they need to decide what grapes will work well in the soil that is to be planted and in the micro-climate of the vineyard. With that in mind, Jepson chose two new clones of Sauvignon Blanc. Clone 156 and a Sauvignon Musque clone. Clone 156 brings a brighter lemon - lime flavor to the blend in 2002 and the musque clone expresses itself in a fragrant and slightly flowery note; in 2002 there are hints of pear. Jepson continues the cultivation of the existing Sauvignon Blanc vineyards; which display the mineral notes from the soil on the banks of the Russian River and the squeeze of lime that says these grapes are from the Jepson Estate. 2002 was as close to a perfect year in the vineyard as we've seen in a few years. The season was long, with plenty of time for ripening and a slight heat spike at the end to ensure all grapes reached premium flavors.

**WINEMAKING:** Sauvignon Blanc is one of the flagship varietals of the Jepson Estate Vineyards. We make a clean, crisp wine that is perfect for food pairing. Our style expresses the grapes in the vineyard, the winemaker takes a 'hands-off' approach to let the grapes do the talking. The wine was fermented in stainless steel, with a small amount barrel fermented for added complexity. After fermentation, the wine was barrel aged for six months in primarily older French Oak cooperage to add depth and concentration to the aromas and flavors. "The Vineyard and the Winery were in perfect sync in 2002."

**TASTING NOTES:** Aromas of hay, lemon-lime, kiwi, hints of pear, nuances of honey. Lush, citrus flavors with rounded acidity, medium body and a crisp clean finish.

**FOOD PAIRING:** The ultimate fresh oyster wine. For a first course a spinach salad with grapefruit and red onion. For dinner: salmon ravioli with a gorgonzola cream sauce would pair well with the crisp acidity yet rounded palate of the Jepson Sauvignon Blanc.

HARVEST DATES:	September 6 - 19, 2002
VARIETY:	100% Sauvignon Blanc Sauvignon Blanc & Sauvignon Musque Clones
APPELLATION:	100% Estate Bottled, Mendocino County
FERMENTATION:	Stainless Steel
BARREL AGING:	Six months in French cooperage
ALCOHOL:	13.5%
pH:	3.19
T.A.:	0.70g/100ml
PRODUCTION:	5,500 cases