

JEPSON



Vineyards • Winery • Distillery

Jepson 2003 Estate Bottled Sauvignon Blanc

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VITICULTURE: 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 2003 and the Musque clone expresses itself in a fragrant and slightly flowery note; in 2003 there are hints of pear and honeyed notes. 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. 2003 was probably one of the few years we could say was a 'normal' harvest. The Sauvignon Blanc grapes ripened in the middle of September, just when they should.

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. 2003 showed a sweeter fruit than has been seen in the Jepson Sauvignon Blanc in a while.

TASTING NOTES: A perfect aperitif. Try a chicken stir-fry or Italian breadcrumb encrusted sole; or if in season fresh crab with butter. All would be great pairings with the versatile, 2003 Jepson Sauvignon Blanc.

HARVEST DATES:	September 20 - 22, 2003
VARIETY:	100% Sauvignon Blanc & Sauvignon Musque Clones
APPELLATION:	100% Estate Bottled, Mendocino
FERMENTATION:	100% Stainless Steel
BARREL AGING:	Six months in French cooperage
ALCOHOL:	13.5%
pH:	3.25
T.A.:	.70g/100ml
PRODUCTION:	1,300 cases