

SILVER STONE

EXCLUSIVE HAND-CRAFTED WINES
OF FINEST COASTAL ORIGIN

2004

Sauvignon Blanc

ARROYO SECO

- THE SOURCE** Our first Sauvignon Blanc release, this wine was crafted from fruit grown in two adjacent vineyards within the Arroyo Seco appellation of Monterey County.
- THE VINEYARD** Planted entirely to the Musque clone of Sauvignon Blanc, this cool vineyard location offers exceptional conditions for preserving the distinctive aromas and flavors of this varietal. With soils of riverbed cobbles and decomposed granite, the excellent drainage creates small berries with dynamic intensity of flavor and acidity.
- PRODUCTION** Hand harvested at cool morning temperatures, the fruit was quickly pressed, and the juice settled overnight in stainless steel tank. Racked and inoculated with yeast the next day, the newly fermenting juice was quickly moved to barrel, where it fermented slowly over several weeks time.
- AGING** Short-term aging, directly in contact with the yeast lees in neutral oak barrels, provides an ideal environment in which to capture the essence of this varietal's distinctively crisp, fresh grassy character.
- FINISHING** Filtered and bottled early in 2005, this wine is styled for summer sipping, and serves as a perfect accompaniment to grilled vegetables and shellfish.

VINEYARD	Cedar Lane Vineyards, Griva Vineyards	HARVEST BRIX	23.5 degrees brix
APPELLATION	Arroyo Seco	ALCOHOL	13.7%
VARIETAL	100% Sauvignon Blanc	PRODUCTION	196 cases

FINAL ANALYSIS

Fresh and lively, exotic grapefruity aromatics—begs for crustaceans or shellfish.

Dan Kleck, Winemaker

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