



# SELENE

## 2012 SAUVIGNON BLANC, HYDE VINEYARDS, CARNEROS

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- Release:** December 2013; 830 cases
- Varietal Composition:** 100% Sauvignon Blanc (Musque selection)
- Vineyard:** Hyde Vineyards is located in the Carneros Region of Napa between Highway 12 and Old Sonoma Road. This is a relatively warm part of the Carneros, since it's further from the cooling influences of fog and wind from nearby San Francisco Bay. It also has good elevation above sea level, making the soils lighter in clay with better drainage. Selene has been sourcing grapes for this wine from Hyde Vineyards since 1992.
- Vintage:** Yay for 2012! Spring started with warm days leading to a quick bloom that set the stage for an even crop load and ripening. Weather in summer and fall did not disappoint and provided the harvest with a rich and appealing profile.
- Fermentation:** Grapes were whole-cluster pressed and the juice transferred into both new French oak (25%) and stainless steel barrels (75%) for fermentation. We repeated the "sequential fermentation" technique we experimented with last year, this time on the whole lot. Basically, we get the fermentation started with one yeast and finish with another, optimizing flavor, complexity, and texture. The wine remained in barrel on primary lees until April when it was racked and bottled.
- Tasting Notes:** Intense and exotic aromas of Meyer lemon, pineapple, mandarin orange and orange liquor, white pepper, apple blossom, cocoa butter, apricot, bread dough, anise, and bees wax. All this exotic intensity translates very well in the palate with a fine balance between good acidity and rich viscosity.