



SELENE

2014 SAUVIGNON BLANC, HYDE VINEYARDS, CARNEROS

Release: February 2017; 592 cases (750ml)

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.

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 in previous years, 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 February when it was racked and bottled.

Tasting Notes: Lemon curd, lightly caramelized meringue, and even a slight hint of shortcrust pastry a la lemon meringue pie; beeswax, pear eau de vie, honeysuckle, and a slight star anise. Savory and mouthwatering, showing a little mineral character, finishing with long flavors that echo the aromatics.