



# SELENE

## 2003 SAUVIGNON BLANC, HYDE VINEYARDS, CARNEROS

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**Release:** May 2004; 1742 cases (750ml & 375ml)

**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:** Ripe Sauvignon Blanc grapes have beautiful, intense flavors. It's both odd and frustrating that ripe, unfermented Sauvignon Blanc juice is usually more muted than the flavor straight from the grape. 2003 was one of the two or three times in a decade when the juice displayed all the quality and intensity of the grape flavors. This is one of my markers for a very good vintage. This year's wine comes from three blocks. The oldest block on its own roots makes up 41%. I waited until nearly October to get it ripe but it was well worth it. The largest piece (55%) comes from a block planted in '95 with the same musque selection on 1103 Paulsen. The newest block, planted in 1999, makes up 4% of the blend and is also on 1103. These two blocks were picked in the second week of September.

**Fermentation:** Grapes are whole-cluster pressed and the juice is transferred into both new French oak and stainless steel barrels for fermentation. The wine remains there on primary lees, gaining complexity, until March, when it is raked and bottled. No acid additions, no malolactic, and no fining. Just that pure juice flavor straight to the bottle.

**Tasting Notes:** The aromas show apricot, nectarine, honeysuckle, tangerine, Meyer lemon, sandalwood incense, and a nice mineral tone that evolves with time in the glass. The flavor concentration and intensity come through very clearly in the mouth, with the wine showing the rich viscosity and good acidity that wine drinkers have come to expect from Selene Sauvignon Blanc.