



SELENE

2005 SAUVIGNON BLANC, HYDE VINEYARDS, CARNEROS

Release: April 2006; 2236 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: I have never seen vines look better across the board than during the 2005 growing season. Everything ran late for sure; from bud break, to bloom, to veraison, to harvest, but the vines and their fruit stayed in excellent shape. Steady rains in winter and early spring set up a good profile of available water in the soil. Not too much, not too little. The temperatures were perfectly moderate as well. Not too hot for too long and not too cold for too long. Winemakers worry about late harvests; we never can be sure that a late October rain won't skunk us. But 2005 was beautiful. Sauvignon Blanc was picked in the second and third weeks of September.

Fermentation: Grapes were whole-cluster pressed and the juice transferred into both new French oak and stainless steel barrels for fermentation. The wine remained in barrel on primary lees, gaining complexity, until February, when it was raked and bottled. There were no acid additions and no malolactic.

Tasting Notes: Aromas begin with white peach, pineapple, melon, and tangerine. This 2005 wine also has a very floral, blossomy character about it with pear blossom and honeysuckle tones in particular. The flavor concentration has wonderful intensity and impact in the mouth, with that just right balance between rich viscosity and good acidity.