



SELENE

2006 SAUVIGNON BLANC, HYDE VINEYARDS, CARNEROS 15th ANNIVERSARY BOTTLING

- Release:** April 2007; 1908 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:** 2006, even more than 2005, was good year for water. Winter rains lingered well into spring, but the Sauvignon Blanc vines held up very well, and we had a wonderful crop that matured evenly through the summer and early fall. The grapes were harvested in the second and third weeks of September.
- Fermentation:** We whole-cluster pressed the grapes and transferred the juice into both new French oak (45%) and stainless steel barrels (55%) for fermentation. The wine remained in barrel on primary lees, gaining complexity, until February, when it was racked and bottled. There were no acid additions and no malolactic.
- Tasting Notes:** Nectarine, pear, honeydew melon, papaya, and pineapple notes are the first aromatics you notice, followed by tangerine and lemon curd. All this developed fruit translates very well on the palate, which is marked by creamy texture and balanced by crisp acidity. The depth, complexity and intensity of the flavors carry through on the long, delicious finish.