



# SELENE

## 2007 SAUVIGNON BLANC, HYDE VINEYARDS, CARNEROS

---

**Release:** April 2008; 1400 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:** 2007...a vintage with half normal rainfall, a good spring, and a warm end to the summer at the end of August and beginning of September. All of Selene's Sauvignon Blanc at Hyde was picked within five days beginning on the last day of August. It came quick, but it came really good.

**Fermentation:** Grapes were whole-cluster pressed and the juice transferred 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:** Aromas begin with peach cobbler, crème brûlée, pineapple, and vanilla bean, and move into kiwi, lemon curd, orange liquor, and a light cinnamon toast, complete with butter. It's a rich one for sure with excellent viscosity and length as well as very good intensity and initial impact in the mouth.