

## 2000 SETA



**60% Napa Valley Semillon**  
**40% Napa Valley Sauvignon Blanc**  
**Harvested at 24.2 Brix, between**  
**August 28<sup>th</sup> to October 13<sup>th</sup> 2000**  
**13.9% Alcohol**  
**0.57 TA/3.44 pH**  
**925 Cases Produced**  
**Release Date: September 1, 2001**

This barrel fermented blend of 60 % Semillon and 40% Sauvignon Blanc is made in the style of a traditional white Graves from Bordeaux. The grapes for this wine are sourced from our low yielding vines located on the Silverado Trail in the Oak Knoll area. “Seta” is Italian for silk, which appropriately describes this lush silky blend of these two noble varietals.

**HARVEST NOTES:** The 2000 Napa Valley growing season was a cool, even growing season throughout, except for a three-day heat stretch of unusually high temperatures in June and ominous rain clouds in late August, this led to a prolonged harvesting period. As a result we were picking in August all the way to mid October. The mild, even summer weather allowed for slow, steady ripening, promoting good flavors early in the season. The grapes were very clean with a good balance between acidity and sugar. It looks like another excellent vintage. Yields averaged 3.25 tons/acre in 2000.

**WINEMAKING NOTES:** The wine was 100% barrel-fermented to enhance the fruits unusually rich and complex flavors. After whole-cluster pressing, the juice was racked into 36% new French oak barrels for primary fermentation induced by native yeasts, 50% of the wine underwent malolactic fermentation. The entire lot remained on the lees for 11 months before racking, blending and bottling. Tonnelleries: Saury, François Frères, Seguin Moreau, Damy. Oak types: Allier, Vosges, and Tronçais. Bottling date July 26, 2001.

**TASTING NOTES:** A full bodied wine with a spicy nose offering hints of melon, nectarine and toasty oak. Crisp flavors of fresh fruit (pears, melon and passion fruit) balance the rich vanilla and mineral overtones. The long juicy finish lingers with aftertastes of vanilla and pear. Drinkability: now to 2010

**VINEYARD NOTES:** The fruit for this wine comes from our vineyard near the Napa river in the Oak knoll area. Bordering the Stag Leap District, this vineyard is dry-farmed and closely monitored during the growing season. Significant vineyard management techniques include vertical trellising, cluster thinning and leaf removal. Our goal is to attain the proper balance between fruit production and vine growth.