

2001 SETA



60% Napa Valley Semillon
40% Napa Valley Sauvignon Blanc
Harvested at 23.8 Brix, between
August 31 to October 6 2001
13.9 Alcohol
0.56 TA/3.55 pH
994 Cases Produced
Release Date: November 2002

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 2001 Napa Valley growing season for white wines was a little turbulent, with an early spring, a surprise frost and early heat spikes, but as the grapes came in, the harvest appeared to be running smoothly. A mild winter with very low rainfall preceded the spring growing season, which moved at an accelerated pace due to early warm temperatures. Vineyards experienced one of the quickest flowering periods on record, with even flowering and set occurring across the board. Yields averaged 3.2 tons/acre in 2001.

WINEMAKING NOTES: The wine was 100% barrel-fermented to enhance the fruit's unusually rich and complex flavors. After whole-cluster pressing, the juice was racked into 38% new French oak barrels for primary fermentation induced by native yeasts, 65% of the wine underwent malolactic fermentation. The entire lot remained on the lees for 10 months before racking, blending and bottling. Tonnelleries: Saury, François Frères, Seguin Moreau, Damy. Oak types: Allier, Vosges, and Tronçais. Bottling date August 9, 2002.

TASTING NOTES: A full bodied wine with a spicy nose offering hints of melon, nectarine and fresh mown hay. 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 Stags 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.