

2003 SETA



60% Napa Valley Semillon
40% Napa Valley Sauvignon Blanc
Harvested at 24.2 Brix, between
September 15 to September 28, 2003
13.9% Alcohol
0.64 TA / 3.34 pH
620 Cases Produced
Release Date: January 2005

This barrel fermented blend of 60% Semillon, 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 varieties.

HARVEST NOTES:

The general consensus among Napa Valley vintners and growers is that the 2003 growing season is one they will not soon forget. The unpredictable nature of the 2003 growing season began with a couple of early heat spikes in March, followed by the wettest April on record. Late heat spikes contributed to lower overall yields, but produced a vintage with high quality, great color concentration and intensity of flavors. Harvest Yields averaged 3.1 tons/acre in 2003.

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 27% new French oak barrels for primary fermentation induced by native yeasts. 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. The bottling date was August 16, 2004.

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: 2004-2015.

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.

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