



"1999 Seta"

60% Napa Valley Semillon
40% Napa Valley Sauvignon Blanc
Harvested at 23.8 Brix, on September 21, 1999
13.9% Alcohol
0.61 TA/3.39 pH
525 Cases Produced
Release Date: November 2000

1999 is the Premier Release of our new proprietary white wine blend "Seta". 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 1999 Napa Valley growing season was long and cool allowing us to harvest extraordinarily clean, healthy grapes with excellent acidity and mature varietal fruit flavors. With growing conditions in 1999 similar to 1998, but cooler, grape clusters were very healthy with no sunburn. This year Napa Valley experienced its typical difference in daytime (warm) and evening (cool) temperatures that create optimal conditions for the development of balanced sugar and acid levels. Other than a trace of precipitation in mid September, rain was not an issue in 1999.

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 40% new French oak barrels for primary fermentation induced by native yeasts, 40% of the wine underwent malolactic fermentation. The entire lot remained on the lees for 11 months before racking, blending and bottling. Tonnelleries: Sirugue, François Freres. Oak types: Allier, Vosges, and Toncais. Bottling date August 11, 2000.

TASTING NOTES: A full-bodied wine with a buttery nose offering hints of fig and tropical fruit. Crisp flavors of fresh fruit (pears, apricot and passion fruit) balance the rich vanilla and oak overtones. The fruity 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. Yields averaged 3.1 tons/acre in 1999.

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