



87 Points
Wine Enthusiast

2003 SOLEIL LATE HARVEST SAUVIGNON BLANC

GRAPES 85% Sauvignon Blanc 15% Semillon

APPELLATION Sonoma County

PRODUCTION 300 cases

HARVEST October 30, 2003

FERMENTATION 100% barrel fermented for 60 days at 60° F

BARREL AGING 18 months in French oak

ALCOHOL 13.0%

TOTAL ACIDITY 0.98

PH 3.55

RESIDUAL SUGAR 9%

WINEMAKER COMMENTS

These late harvest grapes were harvested from our estate vineyards in Sonoma County. Additional hang time allowed the grapes to concentrate flavors and sugar. When harvested, the fruit registered 33° Brix. This wine has a brilliant golden color making it immediately appealing. Aromas of vanilla, honey, and apricot provide a mouthwatering preview for the palate. Velvety texture and additional apricot and spice characteristics combine leading to a rich and supple finish. Serve chilled, this wine is best enjoyed as an after-dinner complement.