



BROPHY CLARK
2005 Sauvignon Blanc
SANTA YNEZ VALLEY

VARIETAL	100% Sauvignon Blanc
APPELLATION	Santa Ynez Valley
VINEYARD	Valley View Vineyard
HARVEST	September 14, 2005
FERMENTATION	50% Barrel Fermented
T.A.	5.69 g/L
pH	3.28
ALCOHOL	14.3%
BOTTLING DATE	September 18, 2006
PRODUCTION	442 cases

HARVEST

Vintage 2005 was one of the most favorable harvests in recent years, featuring both strong yields and exceptional grape quality. Rainfall was plentiful in the winter months leading up to budbreak in early March. Dry conditions prevailed in spring, resulting in excellent bloom and set. Temperatures throughout the summer were moderate with no heat waves, promoting a gradual, even ripening of the grapes.

VINEYARD

Our 2005 Sauvignon Blanc is a single vineyard designated wine from the acclaimed Valley View Vineyard in Santa Ynez Valley, Santa Barbara County. Established in the 1970's, Valley View was among the first vineyards planted in Santa Ynez and enjoys a first-rate reputation for quality fruit. The vineyard is situated on a knoll near the Santa Ynez River, which provides a cooling influence and funnels coastal fog to the vines. The cool microclimate promotes crisp flavors and good natural acidity in the grapes.

WINEMAKING

Sauvignon Blanc grapes were carefully hand picked into half-ton bins. After crushing and pressing, the juice was inoculated with Prisse de Mousse yeast to begin fermentation. About 50% of the wine was cold fermented in stainless steel tanks, allowing the wine to preserve its vivid varietal expression. The balance was barrel fermented in French oak, which added depth and complexity to the wine. The barrel fermented lot remained in 60-gallon new French oak barrels where it aged for six months. The components were blended and bottled in September 2006, resulting in a superbly balanced wine.

TASTING NOTES

Fresh aromas of Meyer lemon, Casaba melon and kiwi are highlighted by hints of lime zest and Kadota fig. On the palate, bright fruit expression is supported by a subtle undertone of French oak. The wine's natural acidity is balanced by a rich mid-palate, culminating in a crisp, lingering finish.