



BROPHY CLARK
**2006 Sauvignon
Blanc**

SANTA YNEZ VALLEY

VARIETAL	100% Sauvignon Blanc
APPELLATION	Santa Ynez Valley
VINEYARD	Valley View Vineyard
HARVEST	September 27, 2006
FERMENTATION	50% Barrel Fermented
T.A.	6.00 g/L
PH	3.47
ALCOHOL	14.6%
BOTTLING DATE	December 18, 2007
PRODUCTION	456 cases

HARVEST

Vintage 2006 saw plentiful rainfall and cool temperatures all through the spring, delaying the growing season by three to four weeks. Following the sizable harvest of 2005, the vines produced a lighter crop this year. Temperatures throughout the summer and fall were moderate with no major heat spells, promoting a long hang time and gradual, even ripening of the grapes.

VINEYARD

Our 2006 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 December 2007, 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.