

PESSAGNO WINERY



2006 LATE HARVEST SAUVIGNON BLANC

GRIVA VINEYARD

Arroyo Seco

The Vineyard

Michael Griva is a 4th generation Monterey County farmer whose grapes grow in some of the most inhospitable river rock soil in California. In 2005, Michael noticed that some of his Sauvignon Blanc was affected by Botrytis Cinerea, or the "Noble Rot." Having made Late Harvest wines from the Arroyo Seco appellation before, I was very excited about the notion of making a Sauterne-styled wine.

The Vintage

February was dry and warm bringing our vines out of their winter slumber in early March. Cold weather returned mid-month with two days of snow, while the ensuing months saw record rainfall and cloud cover not experienced since 1906. This resulting in delayed vine growth and ripening for all varieties. From July through the end of harvest we bounced between extreme periods of high heat and cold, dense fog. Harvested commenced in mid November, and the extended growing season resulted in high quality fruit.

The Winemaking

Patience paid off, and on November 11th, we selectively harvested less than one ton of fully Botrytised, handpicked fruit at 48 percent sugar. The Juice was pressed into a neutral French oak barrel and specialized yeast was added that would enhance the floral character of the wine. Fermentation ceased on its own in April of 2007, leaving the wine's natural sweetness intact.

Tasting Notes

The combination of high natural sweetness, fruit intensity, and acidity make this dessert wine a stand-alone aperitif. Pink grapefruit, apricot, and pineapple abound in the aroma. This wine is dessert in itself, but if you must have it with something else, sprinkle it generously over fresh cut fruit or pair it with Crème Brule. Its "liquid gold!"

Steve Pessagno, Winemaker

A handwritten signature in black ink that reads "Stephen Pessagno".



Harvest *November 11, 2006*

Brix 48.0

Months In Oak *Five*

Alcohol 13.8%

pH 3.32

TA 9.65 grams/liter

Rs 18.4%

Production *88 cases, bottled*

September 5, 2007

Suggested Retail \$35