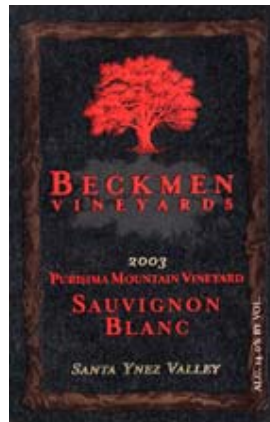


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2003, PMV SAUVIGNON BLANC SANTA YNEZ VALLEY

VINEYARDS AND HARVEST

This is our Fifth consecutive bottling of our Purisima Mountain Sauvignon Blanc from block #1. The soil is poor on this steep hillside section, with high levels of limestone, stressing out the vines and producing a very small but intense crop of fruit. 2003 brought us an incredible balance of ripe fruit and acidity, creating a lush, seamless mouth-feel. The final product is the purest expression of varietal character from this remote vineyard location.

WINEMAKING

- 100 % estate grapes from Purisima Mountain Vineyard
- Grapes were whole cluster pressed to stainless steel tanks
- Juice was cold settled for 24 hours, then racked to stainless steel tanks for fermentation
- Wine was inoculated with VL1 yeast to keep the freshness of fruit
- Fermentation was kept cold and lasted for approximately 30 days
- After alcoholic fermentation, the wine was topped with So₂ to inhibit malolactic fermentation
- Wine was racked to neutral oak barrels for 6 months
- The wine was bottled lightly fined and filtered in May of 2004

FACTS

name:	2003, PMV Sauvignon Blanc
item number:	03PMVSB
harvest date:	September 12 – 15
composition:	100 % Sauvignon Blanc
alcohol:	13.9 % by volume
production:	100 cases
release date:	May 2004
price:	See pricelist