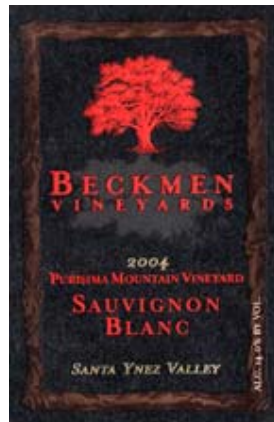


MURAM International AB
Nackagatan 27
SE-116 47 STOCKHOLM
Sweden

Telephone: +46-70-591 12 78
Fax: +46-8-714 57 50

E-mail: info@muram.com
Internet: www.muram.com



2004, PMV SAUVIGNON BLANC SANTA YNEZ VALLEY

VINEYARDS AND HARVEST

This is our sixth 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. 2004 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 2005

FACTS

name:	2004, PMV Sauvignon Blanc
item number:	04PMVSB
harvest date:	September 14 – 18
composition:	100 % Sauvignon Blanc
alcohol:	14.0 % by volume
production:	1 000 cases
release date:	May 2004
price:	See pricelist