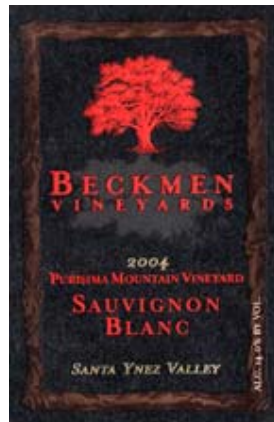


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2004, ESTATE SAUVIGNON BLANC SANTA YNEZ VALLEY

VINEYARDS AND HARVEST

The grapes for our 2004 Sauvignon Blanc come exclusively from our Purisima Mountain Vineyard. The majority of the vines are planted on a steep hillside laden with large amounts of limestone, traversing to a less steep section that turns to sand. Mother Nature brought us great weather in 2004, perfectly ripening the fruit while retaining great acid balance. All grapes were hand harvested in the middle of September.

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 primary fermentation, the wine was topped with So2 to inhibit malolactic fermentation
- The wine was bottled lightly fined and filtered in March 200

FACTS

name:	2004, Estate Sauvignon Blanc
item number:	NV04SB
harvest date:	September 7 – 14
composition:	100 % Sauvignon Blanc
alcohol:	14.0 % by volume
production:	700 cases
release date:	May 2004
price:	See pricelist