

# STONEFLY

VINEYARDS

## 2007 Sauvignon Blanc Napa Valley

Our 2007 StoneFly Sauvignon Blanc is a marriage of Old and New World winemaking techniques; from the Old, we have added Semillon to the blend; from the New, the wine was partially barrel fermented in new French oak. The Sauvignon Blanc provides lush tropical and citrus aromas and crisp acidity, while the Semillon adds a honeyed viscous texture and light floral aromatics.

Clear and luminous, with a flinty hint of grapefruit and slight grass on the nose, our barrel-fermented Sauvignon Blanc presents a lovely balance of bright acidity softened by a lush, creamy texture and a lingering finish. Barrel aging and a touch of Semillon enable this wine to age longer than Sauvignon Blanc aged in stainless steel.



### *Winemakers Notes:* *Technical Data*

*Varietal Composition: 88% Sauvignon Blanc, 12% Semillon*  
*Aging: 8 months sur lies in stainless steel & French Oak*  
*Production: 968 cases*  
*Appellation: Napa Valley*  
*Alcohol: 15%*  
*pH: 3.35*  
*TA: .63g/100ml*