



RED MARE WINES

2010 . Red Mare Wines . Gamble Family Vineyard . Yountville . Napa Valley . Sauvignon Blanc

The lime juice in our 2010 Sauvignon Blanc jumps out of the glass, giving way to layers of pineapple, white grapefruit, subtle cut grass, summer hay, and poached pear. The mouthfeel is dense and rich, owing to the barrel fermentation in neutral French oak. The concentration and richness are a product of this beautiful organically farmed fruit, brought in at the peak of ripeness, and not a minute too late. The acid is very vibrant, making this a refreshing summer sipper or enjoyable with a variety of lighter dishes. 5/15/2011

2010 Vintage Notes:

The 2010 vintage brought us out of the dry years with an intensely wet spring. Consistent and abundant rain events persisted into May, delaying bud break and bloom, taking us out of the realm of frost concerns, but pushing back our ripening window. Again summer was marked by consistently cooler than average day time temperatures. These days looked to linger until we were hit on August 23rd and 24th with a notable heat spike, reaching over 110F. This rocked vine development and slowed ripening as vines shut down to protect themselves from the intense heat. Again we swung back to cool temperatures until a push of warmer days in late September marked the end of the season.

Vineyard & Production Notes:

We source our Sauvignon Blanc grapes from Tom Gamble's certified CCOF Organic Yountville vineyard. We are fortunate to be able to source Clone 22 Sauvignon Blanc. It is an unusual clone, which gives lovely complexity in the mouth as well as classic clean aromas. Our block is full of big, round river stones and gravel sediment deposited by the Napa River over the last few thousand years, providing excellent drainage. This helps control vigor, allowing the vine to put energy into its grapes, rather than its leaves. Hand-sorted and gently whole-cluster pressed we let the juice settle for a day before putting it into neutral French oak barrels. The juice ferments and ages in these barrels until bottling.

Production: 102 cases
Vineyard or Appellation Breakdown:
100% Gamble Family Vineyard
100% Yountville, Napa Valley
100% Neutral French Oak
100% Barrel Fermentation

The 2010 was our first vintage making this Sauvignon Blanc from Tom Gamble's CCOF Certified Organically farmed site near Yountville. We feel blessed to work with such wonderful fruit and such a meticulous farmer