

PICAZO

2009 SAUVIGNON BLANC NAPA VALLEY



About Picazo

We (Jose and Pam Picazo) launched our winery in 2004 to produce small amounts of handmade Merlot from our 14-acre estate vineyard in the Livermore Valley. Our site is unique. The soils are gravelly and well-draining. The microclimate is cooler than the surrounding valley floor thanks to our elevation, exposure to the elements and increased air circulation. Having sold previous harvests to local vintners, we knew our decade-old vineyard was capable of producing deeply-colored, intensely-aromatic, richly-textured Merlot. To help vinify our wines, we hired Mark Clarin as winemaker. A Livermore native who had previously worked for Wente and Bonny Doon, Mark has a familiarity with the local terroir that is unmatched.

Climate

The Napa Valley has become one of the most well known regions for growing extraordinary wines. We found a unique organically grown Sauvignon Blanc vineyard just north of the town of Yountville. The climate is cooler there which allows the fruit to hang longer and offer more flavor. This is due to the proximity to the San Pablo Bay and the Napa delta.

Vintage

2009 was one of best growing seasons in memory. It was uniquely mild throughout the spring and summer with only a few short hot spells of a day or two. The cool evenings allowed the fruit to mature slowly and intensely. These moderate conditions extended the season and we hand harvested the grapes on September 11.

Vineyards

The Sauvignon Blanc vineyard in Yountville is planted to various clones and farmed organically. We chose the Preston Clone for our Inaugural release because of its intense flavors. The soils are rich in nutrients yet well drained as they are located in the valley floor along the Conn Creek. They are planted in a North – South row direction and trained to a Vertical Shoot Position trellis design. It is irrigated by drip and is entering its 4th leaf in 2010.

Winemaking

Hand harvested into small bins early in the morning, the grapes were delivered to the press as whole clusters. We cold settled the juice overnight and then racked the juice to used French Oak barrels. We added yeast to the juice and fermented them in a cold room to keep the fermentation from running too fast. This allows the juice to retain the intense flavors and aromas. We aged the wine sur lie for 6 months, then blended, filtered and bottled the wine.

Winemaker Notes

Our 2009 Sauvignon Blanc is an extraordinary example of this varietal. It is loaded with grapefruit, honey suckle, melons, and gooseberry. The intense aromas are a precursor to the tropical fruit flavors that tantalize the taste buds..

Analysis:

Composition:	100% Sauvignon Blanc
Alcohol:	14.2%
PH:	3.34
TA:	6.8 g/L
Production:	160 cases
Bottled:	March 4, 2010
Release:	May. 2010

Price: \$35