

Tres Sabores

2006 Sauvignon Blanc Farina Vineyard, Sonoma Mountain

Free yourself from preconceived notions of Napa or Sonoma Sauvignon. Please! We are so delighted with the fruit from this vineyard; with this wine, our second release, comes the confidence that this small parcel of hillside vineyard tucked up on the northeast side of Sonoma Mountain is truly a gem.

Just prior to harvest in 2006 I was over the hill (just a few red-tailed hawk wing beats to the west of Rutherford but about an hour by Prius) on a sampling visit. I have to tell you that I was in full concert with any unsuspecting tourist to San Francisco trying to batten down the hatches with a skinny wind-breaker. The might of the 'marine influence' was speaking. No romance there.

But then one gets to the wine. Did I say marine influence? And layers of aroma and flavor and honey, and manzanita blossom, and a waft of sage, and yes, romance. We're beguiled by the wave form of impressions both on the nose and on the pallet. What seeks entry as a pretty crisp Sauvignon brightens, heightens, and broadens; ultimately the flavors linger long enough to envelop the pleasure of your next bite.

Your next bite? Of soft shell crab, grilled prawns (skewered on rosemary), scallops as sushi or sautéed in butter, olive oil, garlic, parsley (or cilantro, or basil), roasted chicken with vegetables & a shaving of Reggiano, (and so on and so on!). The best thing about Sauvignon blanc in general is its culinary versatility and the best thing about our Farina Sauvignon blanc in particular is that it stands up to that particular reputation with élan.

Shorthand notes:

Descriptors:

In the aromas: honey and beeswax, 'chaparral-hillside-in-the-spring' spiciness and lots of fruit. A tangible marine note. In the mouth it's all about zest and piquancy and long-lasting richness.

What we really like about this wine: So versatile, it's going to taste great with any cuisine. It's got great personality and verve and a splendid balance.

Winemaker notes:

Harvest: September 26, 2006

Provenance: Farina Vineyard, Sonoma Mountain AVA Elevation: 600 ft (!)

Whole cluster press

Fermented in 1/3 each: previously inspired French oak puncheons, new French oak barrels, and stainless with one racking to puncheons and stainless, sur lies.

Bottled on February 8, 2007. 560 cases.

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