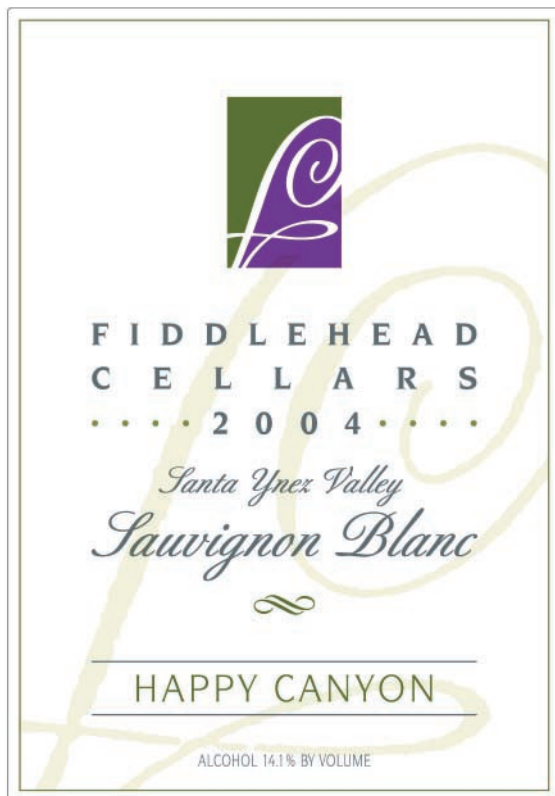


*Santa Ynez Valley*  
**2004 HAPPY CANYON**  
*Sauvignon Blanc*



KATHY'S CORNER

*2004 - what a year! Little did we know what was to come when we began harvest with our Sauvignon Blanc grapes in mid August. We almost leisurely harvested our blocks from Westerly, Vogelzang and Stolpman Vineyards, bringing in perfectly ripe and balanced golden-green clusters of Sauvignon Blanc. We pressed them, put some to barrels, tasted and tested. We sang! We had big harvest lunches! Then - wham! The heat wave hit and the Pinot Noir was ready to be picked. All of it! The heat was on - literally and figuratively. So, we look at our 2004 Happy Canyon Sauvignon Blanc with fondness and gratitude - a delicious wine that blessed us with an early harvest. From start to finish, we love the 2004 Happy Canyon!!*

THE VINEYARDS

- The unique east-west transverse nature of the Santa Ynez Valley results in a wine region of great diversity. In the far eastern part of the valley, early morning marine fog lifts to warm, brilliant **sunshine that kisses the vines** during the long days, which then gives way to very cool nights. This diurnal shift results in perfectly ripe fruit that still retains a lively acidity . A superb place for gorgeous Sauvignon Blanc!
- Long-standing relationships with our growers allows us to custom-farm each of our blocks to our demanding specifications. Each of the vineyards are under the care of expert viticulturists Jeff Newton and Larry Finkle - the same team that farms our own Fiddlestix vineyard.
- The 2004 Happy Canyon cuvéé is our **signature Sauvignon Blanc**, and the product of three superb estates: **Vogelzang, Westerly and Stolpman Vineyards**. Each contributes something unique to this creamy, vibrant, delicious wine that expresses this very special place.
- Harvest dates: August 19-25



THE WINE

- This 2004 cuvéé is balanced to promote a rich mouthfeel. It boasts a **creamy texture** that envelops the palate. **Ripe fruit** and a hint of melon on the nose leads to notes of **peaches and pears** along with the spiciness of **lemongrass and clove**. There's a suggestion of caramel on the long, persistent finish. A true crowd-pleaser!
- Striving to take Sauvignon Blanc to its highest aspirations, the fruit is whole cluster pressed in the early hours of the day to preserve the pure characteristics of the grape and to protect the juice from potential bitter nuances from the stems.
- The beauty of this wine is in the blend, with a portion fermented in stainless steel to showcase the **vivacious fruit**, with the balance fermented and aged for 8 months in tight-grained French oak barrels to add plushness to the texture and a spiciness to the finish. All non-malolactic to preserve the pure Sauvignon elegance of the wine.