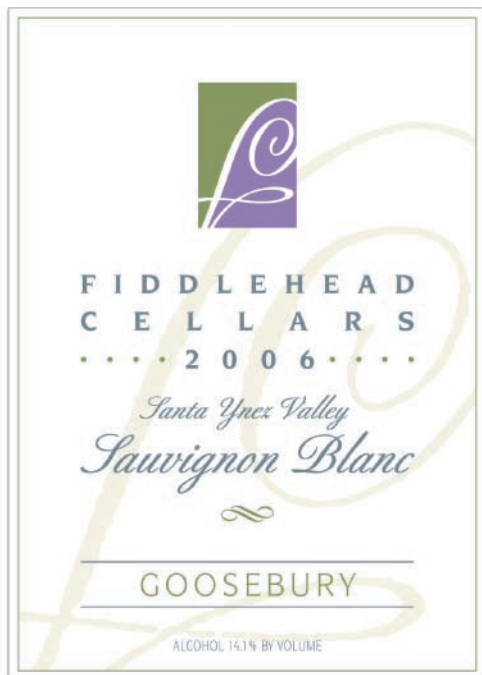


Santa Ynez Valley
2006 GOOSEBURY
Sauvignon Blanc



KATHY'S CORNER

Goosebury is considered a rare and precious find in our cellar; it must express zesty, yet luscious aromatics and a crisp, yet refined acidity. It must also reflect its Santa Ynez Valley roots and a harmonious core that is remarkable from beginning to end. Goosebury is one of three distinct styles in our family of Sauvignon, which together celebrate the potential textural versatility of this varietal. Fermented cold without any oak influence, Goosebury is created to be the most fruit forward, the one that projects fruit that has been picked at the perfect moment, with the perfect balance, from the perfect place. Its source changes with the vintage and is selected as it is harvested from one of our five star properties. Goose loves the purity of seafood, shrimp and oysters, but don't hesitate to push the marriage to grilled fish exotic poultry and pork. It loves zingy fruit and tomato salsas; it is quite the perfect aperitif and ideal as sweltering afternoon refreshment.

Kathy Joyce
 Winemaker

THE VINEYARDS

- Farmed and harvested in partnership with committed growers to guarantee that the care in farming gets translated into expression in the wine.
- The marriage of two fabulous properties in eastern Santa Ynez Valley: **Stolpman Vnyd.** in Ballard Canyon-Clone1 and **Vogelzang Vnyd.** in Happy Canyon - Musque clone
- By the acre contracts allow restricted crop loads and fine tuning of the vines to an even "better breed"!
- Besides their picturesque vistas, both vineyards directly benefit from the Santa Ynez climate. The days are ideally warm enough to evenly ripen the fruit and to shift potentially green under ripe flavors into most satisfying grapefruit and peaches; the evenings are perfectly cool and preserve the natural grape acidity so important to the texture of this wine.
- Harvested September 20-21, 2006.



THE WINE

- This wine is truly made in the vineyard, as there is no ML and hence no added buttery fermentation flavors, dull acidity, and no wood influence. It is purely grape to glass. Hand-picked, hand-sorted and handmade.
- These sometimes "wild" grapes are tamed to marry together in the winery into this lean, stately, and stellar presentation to the palate.
- It's whole cluster pressed to keep the tannins supple and in check, it's cold fermented in Stainless Steel for pure varietal expression, it's liquid diamonds suffused with Sancerre-style minerality. An infusion of Meyer lemon, ripe honeydew, tropical mango and nose-tingly pepper. It's slightly exotic and mountain spring pure. It effortlessly rides the razor's edge between extremes of outrageous opulence and bracing angularity. It's utterly, blissfully, mouth-wateringly delicious!
- 160 (not enough!) cases produced.