

HUNTER

2007 HUNTER III SAUVIGNON BLANC NAPA VALLEY

THE FACTS:

This is the first release of Sauvignon Blanc from Hunter III and is a blend of 97% Sauvignon Blanc, 3% Viognier. This wine is marked by intense floral notes of honeysuckle and gardenia, with juicy, mouth watering flavors of stone fruit, and a creamy yet crisp finish.

Total case production: 294 cases; 750 mL
40 cases; 375 mL

Price: \$20 per 750 mL bottle

Aging: 8 months in stainless steel

Alcohol: 14.3%

pH: 3.50

Total Acidity: 0.58g / 100mL

THE VINEYARDS:

Hardester Vineyard – 92% – Pope Valley

T Bar T Ranch – 8% – Alexander Valley

THE WOW FACTOR:

Hunter III Wines are meant to impress and embody the WOW factor. Simply put; Hunter III's winemaking practice is guided by a desire for wines that are varietally fruit focused—inky red purple color, intense ripe berry jam fruit in the nose, coupled with hints of vanilla and spice from French oak barrels. On the palate, Hunter III wines are typically soft and supple, yet integrated with appropriate levels of tannin, a rounded and full mouth feel, and very long finish.

THE BOTTOM LINE:

This bright Sauvignon Blanc is gaining in complexity. The floral spice notes are highlighted by a wonderful creamy texture that has evolved over time. This wine is AMAZING!!

