



2001 ELEVEN OAKS SAUVIGNON BLANC
Santa Barbara County

Winemaker's Notes:

A mild 2001 growing season provided consistent ripening for the fruit in both the warmer, interior end of the Santa Ynez Valley, as well as the cool, ocean influenced Santa Rita Hills, where we are. Thus, once again, our Eleven Oaks Sauvignon Blanc is a harmonious blend of distinctive characteristics.

This year the Westerly Vineyard (eastern Santa Ynez Valley) is the main source of the wine's green apple and citrus notes, with the Scott Vineyard (middle Santa Ynez Valley) lending its customary mango/guava characteristics. The assertive lemongrass/gooseberry and mineral components are from our estate vineyard (western Santa Ynez Valley). This 2001 bottling is a bit richer and thicker textured than our 2000 rendition, the result of the fruit being riper at higher sugars on the vine. Though a little heavier than the previous vintage, it has the same riveting fruit, acidity and refinement that has become our signature for this varietal.

Technical Notes:

COMPOSITION:

100% Sauvignon Blanc

VINEYARDS:

48% Westerly, Santa Ynez Valley

40% Babcock Vineyard, Santa Ynez Valley

12% Scott Vineyard, Santa Ynez Valley

AVERAGE AGE OF VINES: Over 10 years

RESIDUAL SUGAR: DRY

TA: 8.0 G/L

pH: 3.16

ALCOHOL: 13.6%

VINIFICATION:

100% Barrel Fermentation; 25% Malolactic Fermentation

COOPERAGE:

100% Seasoned French Oak

TIME IN BARRELS: Four months on the lees

DATE OF BOTTLING: February 11, 2002

RELEASE DATE: April 1, 2002

NUMBER OF CASES PRODUCED: 1,747 cases