



The 2006 *Renegade* Sauvignon Blanc continues in the wild tradition of the debut 2000 vintage. Once again, we did not inoculate the juice with yeast, but rather allowed the native or “renegade” yeasts residing in the vineyard and winery to populate the juice and start the fermentation process.

The grapes for this wine were selected from our best vines at La Ribera Vineyards. The grapes were crushed, pressed, and racked directly to barrel. Most barrels did not start fermentation for 2 to 3 weeks, and the fermentation process lasted nearly two months. (By contrast, fermentation with commercial yeasts is often complete within two weeks!) After fermentation was complete, the wine was aged *sur lie* with barrel stirring every week. The best barrels were then selected for this unique bottling.

Look for aromas of vanilla and ripe pear, with a touch of cut hay and herbs. In the mouth this wine offers a soft and round profile, almost like a Chardonnay, yet the flavors are classic Fume Blanc: tropical, citrus, spicy, and slightly grassy with ripe melon. The wine finishes with lingering spice notes and a kiss of oak.

Harvest Dates: September 9, 2006

Sugar at Harvest: 23.0° Brix

Alcohol: 14.2%

Total Acid: 0.58g/100mL

Cases Produced: 443