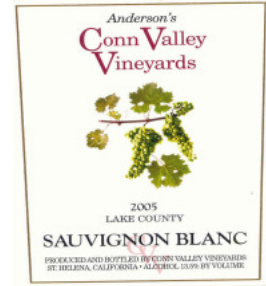




2004 Sauvignon Blanc



Vintage: 2004

Color: Bright, light straw

Aroma: Very well balanced with crisp and clean generous aromas of ripe melon, lemon and a hint of straw

Taste: Some peach and citrus peel, with a fine focus of depth, crisp acidity. Medium mouth feel and a long lingering finish.

The Year: The 2004 growing season was one of the fastest and earliest in history. The quality of fruit was excellent and the yield light. The season started with a warm spring, followed by a mild summer with extreme heat at the end. The flavors for 2004 are high quality and intense and the colors beautiful.

Harvest: September 14 & 15, 2004
Brix at harvest: 24.0 TA: 0.59 pH: 3.55

Aged: 2 months in French oak 225 liter cooperage- 90% new French oak

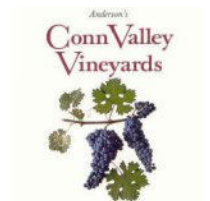
Bottled: April 2005

Released: May, 2005

Alcohol: 14.5%

Vareital: 80% Sauvignon Blanc , 20% Semillion

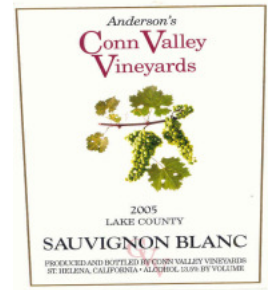
Appellation: Lake County, CA



CONN VALLEY VINEYARDS



2004 Sauvignon Blanc



NOTES

