



This, our third Sauvignon from the gentle Sonoma Mountain slopes of the Farina Vineyard, begins its seduction of our customers at the moment it's poured. People first remark on the wine's brilliant "oat hay" hue. Then, the rich aromatics take over and shall we just say...the rest...is history (particularly if there's a plate of braised scallops, a grilled prawn kabob, or a creamy goat cheese concoction nearby).

We've been experimenting in the cellar since we're still getting acquainted with the compact vines and small clusters of fruit that come from such spare volcanic soils. Farina is almost the antithesis of a valley floor vineyard. Realizing that--we've been rewarded: in 2007 we helped bring out the simply amazing citrus (lemon chiffon) and vivacious (but not by any means over the top) herbal character by splitting the fermentation between stainless and "previously inspired" small French oak. Additionally, we held the wine sur lie for almost eight months [translation: it's rich and round and has a gorgeous, long finish]. Viticulture: practicing organic.