



Voss Vineyards 2005 Botrytis Sauvignon Blanc

Vintage Information:

Wine: Voss Vineyards Botrytis Sauvignon Blanc

Vintage: 2005

Region: Rutherford (100% Estate)

Winemaker: Steve Fennell

Harvested: November 28, 2005 at 35 Brix

Residual Sugar: 12.8g/100mL

Alc/Vol: 13%

Winemaking/Viticulture:

We grow the fruit for our Sauvignon Blanc exclusively on the Voss Vineyards estate in Rutherford. Warm days followed by cool nights characterize this region. The heavy clay soil present in our vineyard produces grapes of intensely perfumed tropical and citrus fruits with crisp acidity.

Our 2005 estate grown Botrytis Sauvignon Blanc was fermented and aged in French oak for 11 months. This tantalizing dessert wine exhibits exotic aromas of kumquat, apricot, and honey with hints of lemon zest and vanilla.

A classic dessert wine with intense flavors of apricot, honey, passion fruit and orange zest. Balanced acidity keeps the fruit lively through the finish.

