



# Shahpar Late Harvest 2000 Sauvignon Blanc

Release Date	Fall 2002	
Vineyard Location	Napa Valley	Oak Knoll District
The 2000 Growing Season	In the fall of the 2000 vintage year, temperatures dropped to below freezing here in the Napa Valley – rare and ideal growing conditions for producing a classically produced late harvest Sauvignon Blanc.  Mother Nature’s magic, encouraged by the cold temperatures and an abundance of rain, brought <i>Botrytis Cineria</i> ("Noble Rot") to any grapes left on the vine.	
Varietal Composition	100% Sauvignon Blanc	
Cooperage	100% French Oak	
Vinification	In mid-November of that year, two-tons of frozen Sauvignon Blanc were hand picked, crushed and pressed gently for over 4 hours. Racked into new French Oak barrels, the wine was left to ferment slowly over 5 months in very cold conditions.	
Food Affinities	The 2000 Shahpar Late Harvest Sauvignon Blanc is an elegant desert wine; the ideal and classic accompaniment to foie gras, crème brulee or blue-veined cheeses.	
Winemaker’s Comments	This rare and extremely limited wine has a lovely complex honeyed character; deep honeysuckle and orange blossom aromas marry with a splash of fig on the palette. A delightful almond nuttiness from the French oak aging complements the wine’s long lingering finish.  Ready to drink chilled upon release, yet the rich flavors will continue to develop and expand with two to three years additional bottle aging. <b>98 cases produced.</b>	