

WINEGROWING INFORMATION

This vintage was marked by the coldest growing season in 46 years. Late spring rains encouraged large canopies in the vineyard. While bud break was delayed due to the cold spring conditions, bloom began around the 15th of June about one week ahead of its usual schedule. This allowed for a long hang time producing full, opulent flavors in our grapes.

Back in 2008 we tossed around the idea of growing a white varietal. Robert always thought his warm climate property would be dedicated to red. However, Phil Coturri's intuition that Sauvignon Blanc would be a perfect fit for Kamen Estate led to discussions with Robert's long-time friend, Bart Araujo. Bart offered cuttings from his historic Eisele Vineyard and the rest is history. In 2009 we grafted over one acre of Syrah vines that rested at a low, cool block of our estate. Exceptional soil drainage, fractured volcanic rock without ceilings of ash creates exceptional minerality and the right spot for our Sauvignon Blanc. We grafted to two clones- Sauvignon Blanc which offers a racy, gravelly component and Sauvignon Musqué with its intense tropical aromatic quality creates our structured and balanced final wine.

WINEMAKER TASTING NOTES

Our vibrant Sauvignon Blanc leaps out of the glass with aromas of gooseberry, lemon drop, lychee and hints of spearmint. The complex palate offers flavors of stone fruit and lemon grass, the mid palate is piqued by a greamy texture leading to a fresh minerality on the finish. The succulent acidity in our Sauvignon Blanc makes for not only a great sipping wine, but one that can be appreciated with an array of cuisines.

KAMEN ESTATE

Kamen Estate Vineyards are located at elevations reaching 1450' in the southwestern Mayacamas Range. The vineyards are planted in volcanic outcroppings and soils composed of fractured rock, on the southwestern slopes of Mt. Veeder.

Forty acres of Cabernet Sauvignon and 3 acres of Syrah are organically and biodynamically farmed by Phil Coturri along the contours of hillsides where slopes often exceed 40 percent grade. This terrain was formed by ancient volcanic activity which created soils so diverse that growing conditions can vary significantly even within a single row; invariably adding to the complexity of the character of the fruit. Yields never reach more than 1.5 tons per acre due to the extremely rocky environment and the viticultural practice of dropping fruit for maximum flavor and concentration. Hallmarks of the weather during the growing season are cool, foggy mornings followed by hot afternoons. The microclimate is classified as a mid-Region III in the U.C. Davis heat summation system.

Screenwriter Robert Mark Kamen purchased his Estate in 1980 with the proceeds from the sale of his first screenplay. He and Phil Coturri immediately dug wells, built roads, brought in electricity and planted the virgin hillsides with 40 acres of Cabernet Sauvignon vines, sourcing the budwood from his neighbor Louis Martini's renowned Monte Rosso Vineyard. After nearly two decades as a grapegrower, with the 1999 vintage, Robert released his first wines from the Estate. Today, in addition to the critically acclaimed Cabernet Sauvignon, a small amount of Syrah is also produced from the Estate. The wines are available through the Estate's mailing list, and in high end restaurants and select wine shops in key markets across the country.

GRAPE SOURCE

100% Estate Grown Sauvignon Blanc Kamen Estate Vineyards Southern Mayacamas Mountains Elevation 1100' to 1450'

PRODUCTION AND TECHNICAL DATA

Alcohol 13.5% Production: 160 cases Release Date: April 19, 2011

KAMEN

ESTATE WINES

21692 8[™] Street East, Suite 300, Sonoma, CA 95476 707-933-1700 · Fax 707-933-1771 www.kamenwines.com