

SWANSON

VINEYARDS

2006 CREPUSCULE

VINTAGE:

The production of late harvest Semillon at Swanson dates back to our very first vintage 22 years ago. Despite our long history with the wine, Crepuscule has been somewhat of a coquette, making an appearance only 8 times since the founding of the winery, and keeping us wanting more.

Her unpredictable nature is the result of the fastidious pourriture that makes her production possible. In certain years, with just the right combination of temperature and humidity, the Noble Mold (Pourriture Noble) or Botrytis Cinerea, establishes a home on ripe clusters of Semillon and Sauvignon Blanc grapes. As the mold covers the berry, it penetrates the skin and begins to draw moisture from the inside out, slowly concentrating the juice and transforming it to honeyed nectar.

VINEYARD:

The Semillon and Sauvignon Blanc grapes for our 2006 Crepuscule come from a celebrated vineyard high above Napa Valley, in the Clear Lake appellation of Lake County. At 1400 foot elevation, the area enjoys warm days and cool nights, with average summer high temperatures in the low 90's, and a 45 degree temperature swing from night to day. The vineyard's rocky, loam soil provides excellent drainage and moderates vine vigor. In the fall, morning fog settles into the vineyard, followed by warm afternoons, creating an ideal environment for the growth of Botrytis Cinerea.

WINEMAKER NOTES:

Rich, powerful, rare; our 2006 Crepuscule was fermented in 100% new French Oak barrels using native yeast, and aged for 30 months on the lees. Enjoy it with foie gras sautéed in butter, a well-aged mild blue cheese, or all by itself in the company of friends.



ORIGIN:

Clear Lake AVA, Lake County

HARVEST:

November 2, 2006

BRIX at HARVEST: 39.5
average

ALCOHOL: 12.1%

WINEMAKING

Barrel fermented with native yeast
Aged 30 months sur lies in 100%
new French oak

BOTTLING:

April 14, 2009

RELEASE DATE:

Septemeber, 2009