

# Lail Vineyards

## 2003 Georgia



Lail Vineyards traces its Napa Valley origins back five generations to the founding of Inglenook by our great grand-uncle, Gustav Niebaum, in 1879.

The Lail Vineyards Georgia is 100% Sauvignon Blanc. The 2003 vintage evidences a slightly different style than our first release. The grapes for the vintage were picked somewhat earlier, yielding a somewhat leaner wine full of nuances and depth.

The grapes were gently sorted and pressed the day of harvest, and the resulting juice was placed in all new French oak barrels. The juice fermented for seven weeks at low temperatures and then was racked off the heavy lees. Aging continued in oak on light lees for 18 months. The wine did not go through malolactic fermentation. Georgia was bottled on May 15, 2005, with no filtration or filtering.

The bouquet displays extraordinary richnesses and freshness with layers of poached pears, flint, lemons, and spices. On the palette the wine is initially fat, creamy and dense, evolving in to an elegant satin texture. The finish persist for long seconds with notes of candied citrus fruit and spices.

Georgia is named to celebrate the arrival of the first member of the sixth generation of our winemaking family in Napa Valley-Georgia Eileen Dixon.

We recommend serving the wine only slightly chilled. Drink now to 2008.

Proprietors: The Lail Family —Robin, Jon, Erin and Shannon

The Wine: 100% Sauvignon Blanc

Barrels: Aged 18 months in 100% New French Oak Barrels

Winemaker: Philippe Melka

Production: 100 cases

Vineyards: Yountville

Release Date: July 2005

Contact: [customerservice@lailvineyards.com](mailto:customerservice@lailvineyards.com)