



DiSTEFANO WINERY, LTD. – PRODUCER OF FINE WINES

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Columbia Valley

2003 Saint John (Sauterne Style Wine)

“Sweet as honey, lush in the mouthrefined on the finish”

WINEMAKER NOTES

Last year we produced our Sweet Catherine, a late harvest Sauvignon Blanc style wine, profiled after classic French Sauternes, and this year we are releasing a new late harvest Semillon style wine, the **2003 Saint John**. John is our 10 year old son, one of our greatest loves, but Saint might be pushing it. He is all boy! This is a classic Sauterne wine with a backbone of acid, lush mouth of honey and apricot, and sweet on the finish. The viscosity of the wine is very reminiscent of a fine Sauterne wine, one of the profiles we were trying to attain in making this wine

Mark Newton, Winemaker

Fermentation Notes: The St. John wine was fermented in stainless steel tanks under cool conditions to maintain aroma. Fermentation was set to 1% of sugar consumed per day. When we achieved the alcohol level we wanted we chilled the tanks to stop fermentation, filtered the wine and move the wine to new French Chateau oak barrels for a aging. The sweet Semillon was then blended with a dry Sauvignon Blanc for acid and residual sugar balance.

Blend: 90% Semillon, 10% Sauvignon Blanc,

Alcohol 13.5%, pH 3.74, TA 0.71 g/100ml,
Residual Sugar 12.9%

399 cases produced.

