

Sedna

Our wines are made exclusively from 100% Napa Valley grapes grown in our small, family-owned vineyard located in the cooler end of the valley, between Napa and Yountville in the Oak Knoll district. The land is on the edge of an alluvial fan, with deep and somewhat rocky soils.

The wines have a clean, fruity style clearly reflecting their origin. All of our wines are gently hand-crafted and made in very small quantities. A combination of new and used French oak is used to subtly enhance structure, color, and flavors.

Timothy Milos is our extraordinarily talented winemaker. We help make the wines under his direction and with the assistance of a small band of friends: the Harvest Heroes. We have lived here and grown a few acres of Chardonnay for 30 years. In 1988, when our daughter Kate was 6 years old, we built a small winery. In 1997 we purchased an adjoining 13 acre parcel. After allowing the land to restore itself and lie fallow for a year, we replanted the vineyards in Cabernet Sauvignon, Chardonnay and Syrah.

Our single-vineyard wines are offered under our Sedna label. Sedna is the subject of a creation story among the Inuit, the native people of far northern Canada. She represents all of the creatures of the sea and therefore, food itself. If you would like to read a version of her story, go to www.katesvineyard.com. In 2004, astronomers named a newly discovered planetoid in honor of Sedna. It is the most distant known object in the solar system, some 8 billion miles from earth!

Bill and Sally Bryant, owners

2004 Cabernet Sauvignon

Clone 337. Harvested 9/11/04. 24.9 Brix, .54 TA, 3.43 pH, Alcohol 15.05

The wine was fermented in small bins and punched down by hand. It underwent malolactic fermentation and was aged in French Oak for 2 years. The wine is a blend of 87% Cabernet Sauvignon and 13% Syrah, which was added to enhance mid palate flavors and add complexity. The wine has flavors of black cherry and cocoa, with highlights of violets, olive and game. It has bright acidity on entry, then mellows into a round, supple texture with lingering soft tannins. 370 cases were produced.

2004 Chardonnay

Clones 17 and 96. Harvested 8/23/04. 22.8 Brix, .65 TA, 3.42 pH, Alcohol 14.1

It was whole cluster pressed, fermented in French Oak, underwent malolactic fermentation, and aged sur lies for 1 year. The wine reveals ripe pear, toasted nuts and a hint of crème brulee. It is well balanced, with a hint of minerality and refreshing crispness. 720 cases were produced.

2003 Syrah

Clones 174 and 877. Harvested 9/23/03. 24.7 Brix, .65 TA, 3.69 pH, Alcohol 15.1

The wine was fermented in small bins and punched down by hand. Then, it underwent malolactic fermentation and was barrel aged for 2 years. The wine is complex, with flavors of raspberry and cherry, mixed spices and a hint of smoke. It is well balanced, with integrated tannins and a long finish. 370 cases were produced.

2007 Rose of Syrah

Clone 877. Harvested 10/14/07. 27.1 Brix, .58TA, 3.42pH, Alcohol 14.5

This handcrafted Napa Valley Rose was made exclusively from fruit grown in our small, family-owned vineyard. The wine began as a saignier of Syrah on the evening of crush. It then underwent a cool fermentation and was aged for 5 months in neutral French Oak barrels. The flavors speak of the bounty of spring, with a mouthful of strawberries, and the scent of wildflowers on a crisp morning. 191 cases were produced.

