

2006 DRY CHENIN BLANC CLARKSBURG

GRAPES 100% Chenin Blanc

APELLATION 100% Clarksburg
(Sacramento Delta region)

HARVEST September 8 – 19, 2006

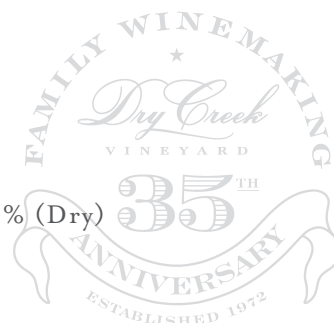
FERMENTATION Cold fermented in stainless
steel at 52°F for 38 days

ALCOHOL 12.5%

TOTAL ACIDITY 0.64

PH 3.57

RESIDUAL SUGAR 0.6% (Dry)



WINEMAKER COMMENTS

Crafted in the traditional Loire Valley style, our Chenin Blanc is stainless steel fermented to preserve the fresh tropical aromas and bright acidity that have become hallmarks of this wine. At first swirl, the wine displays notes of melon, peach, and lemon peel. On the palate, crisp acidity is balanced with juicy tropical fruit flavors and additional hints of honeysuckle and rose petal. The finish is precise and harmonious with wonderful intensity and flavor – a perfect match with fresh shucked oysters or spicy Thai food.

ALL-AMERICAN BARGAIN WINES

San Francisco Chronicle

GOLD MEDAL, BEST OF CLASS

Los Angeles Wine Competition

GOLD MEDAL, BEST OF CLASS

New World International Wine Competition

8 Time Winner, "OYSTER AWARD"

Pacific Coast Oyster Wine Competition

A FINE WHITE, STILL WINNING

The New York Times



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