



2005 DRY CHENIN BLANC CLARKSBURG

GRAPES 100% Chenin Blanc

APPELLATION 100% Clarksburg
(Sacramento Delta region)

PRODUCTION 12,810 cases

HARVEST September 1 - 5, 2005

FERMENTATION Cold fermented in stainless
steel at 52°F for 25 days

ALCOHOL 12.5%

TOTAL ACIDITY 0.66

PH 3.58

RESIDUAL SUGAR 0.5% (Dry)



2005 Vintage

7 Time Winner, "OYSTER AWARD"
Pacific Coast Oyster Wine Competition

2004 Vintage

86 Points, "100 Wines for \$15 or Less"
Wine Spectator

★★★★ Four Stars, "EXCELLENT"
Restaurant Wine

"TOP BARGAIN WINES OF 2005"
San Francisco Chronicle

87 Points, "TOP 100 BEST BUYS OF 2005"
Wine Enthusiast

WINEMAKER COMMENTS

Vibrant aromas of orange blossom, lemon zest, ripe pear and pineapple burst out of the glass. Flavors of green apple, candied citrus, lemon, lime and grapefruit dance across the palate as nearly all the citrus fruits are delivered in a single sip. Balanced acidity is the key to this wine. Served chilled, it's excellent as both an aperitif or food wine, notably with oysters, summer salad, or Asian inspired cuisine.



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