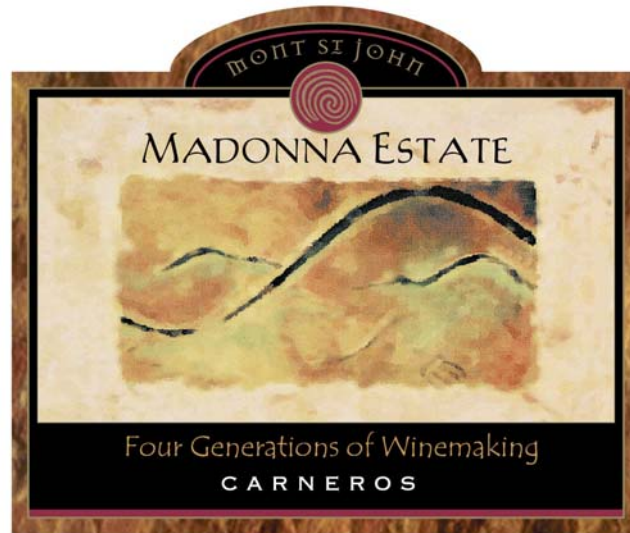


2007 GEWURZTRAMINER



WINE STATISTICS

| | |
|--------------------------|--|
| COMPOSITION: | 100% Gewurztraminer, 100% Organically Grown Grapes |
| APPELLATION: | 100% Carneros, Napa Valley |
| HARVEST DATES: | September 2 nd |
| SUGAR AT HARVEST: | 22.3 degrees Brix |
| AGING/COOPERAGE: | 100% tank fermented, stainless steel |
| ALCOHOL: | % by volume |
| ACIDITY: | TA = .60g/100 ml; pH = 3.49 |
| RELEASE DATE: | March 2008 |

WINEMAKER'S NOTES

To create an elegant Gewurztraminer with vibrant flavors, we picked the fruit in the early morning hours, and immediately separated the skins from the juice during the pressing process. The fruit was then transferred into stainless steel tanks and inoculated with Cote de Blanc yeast. Upon completion of fermentation, our Gewurztraminer remained in stainless steel until bottling. This delicious wine has delightfully fresh and fruity aromas, with wonderful nuances of grapefruit and honey, and a hint of spice, followed by a crisp finish.

MADONNA ESTATE WINERY
5400 Old Sonoma Road, Napa, CA 94559

Phone: 707-255-8864
Fax: 707-257-2778

Toll Free: 1-888-724-2993
Web: madonnaestate.com