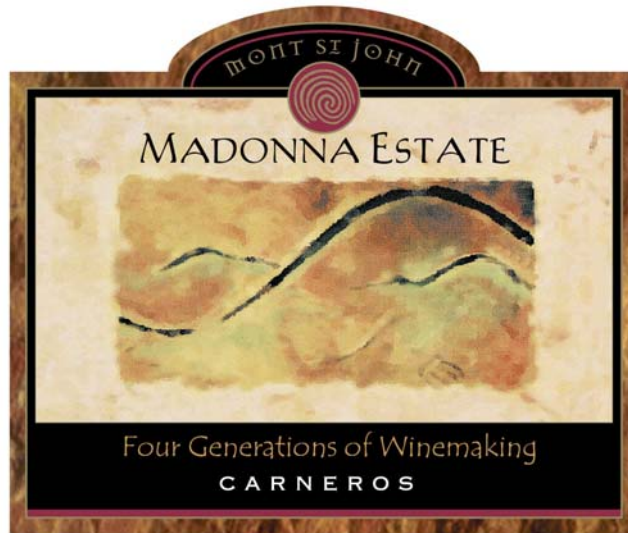


# 2008 RIESLING



## WINE STATISTICS

<b>COMPOSITION:</b>	100% Riesling, 100% Organically Grown Grapes
<b>APPELLATION:</b>	100% Carneros, Napa Valley
<b>HARVEST DATES:</b>	October 15 <sup>th</sup>
<b>SUGAR AT HARVEST:</b>	22.1 degrees Brix
<b>AGING/COOPERAGE:</b>	100% tank fermented, stainless steel
<b>ALCOHOL:</b>	11.5% by volume
<b>ACIDITY:</b>	TA = .68g/100 ml; pH = 3.32
<b>RELEASE DATE:</b>	March 2009

## WINEMAKER'S NOTES

*To create an elegant Riesling 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 Riesling remained in stainless steel until bottling. This delicious wine is extremely light, fresh and fruity. Delicate floral and peachy aromas are balanced with slight honey sweetness, moderate acidity, and a bright, crisp finish.*

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