

2011 GOLDEN POINT

Our version of a classic Southern Rhone white wine, the 2011 Golden Point is refreshing and complex enough to enjoy with spicy Asian foods and richly dressed seafood and grilled pork or chicken. This can serve as an everyday wine, delicious as an aperitif served chilled or will complement lighter Spring and Summer fare when served at cellar temperature.

- Sashi Moorman, Winemaker



HARVEST DATES:

September 15-20th & November 14-15th 2011

FERMENTATION:

4-5 week fermentation

COOPER AGES:

Ermitage puncheon, 40% new; small variety neutral barriques

VARIETAL BLEND:

82% Roussanne, 7% Chardonnay, 7% Sauvignon Blanc, 4% Viognier

FINAL ANALYSIS:

Alcohol: 14.1%, TA: 5.3g/L pH: 3.70

BOTTLING DATE:

3/07/2013

CASE PRODUCTION:

1275 cases