



DANCING COYOTE WINES



2006 Chenin Blanc

Appellation: 100% Clarksburg, CA
Grapes: 79.8% Chenin Blanc, 14.2% Albarino and 6.4% Orange Muscat
Alcohol: 12.2% Alc. by Vol.
Residual Sugar: 0.55 g/100mL(%)
pH: 3.45
Total Acidity: 6.4g/L as Tartaric Acid
Harvested: October 2006
Brix at Harvest: 23
Bottled: July 2007
Production: 220 cases

Taste: Aromas of honeysuckle and citrus blossoms, with mouth watering guava flavor that lingers on the palate. Wonderful balance of refreshing acidity and clean aftertaste.

Food Pairings: Try this wine chilled, with fresh fish and seafood dishes, especially crab. Also enjoy this dry style wine with spicy Asian and Indian cuisine. Or, enjoy by the glass with mild white cheeses and fruit.

Viticulture Notes: The Clarksburg appellation is known for producing top quality Chenin Blanc, mainly due to its ideal climate for those varietals. As the Sacramento Valley heats up during the day, it pulls in the cool maritime breeze from the bay, which allows warm summer days and cool evenings. We take special care in all aspects of our grape growing from deficit irrigation, to precise pruning techniques, to handpicking at harvest.

Winemaking Notes: Grapes were picked in the morning and gently pressed. Juice was cold settled and initially fermented cold in stainless.

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