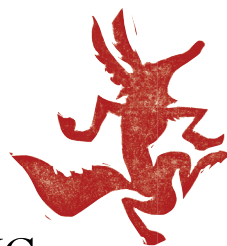


VERDELHO

VINTED. 2009



DANCING COYOTE

TASTE:

The Verdelho grape is a native of Portugal, and used to make Madeira. With hints of ripe pear, this dry style wine displays honeysuckle, pineapple and tangy citrus flavors that lead to a crisp mineral finish.

FOOD PAIRINGS:

This wine is a great alternative to Chardonnay and Sauvignon Blanc, and very food-friendly. Enjoy it with seafood and chicken, pork or veal. Terrific with Asian food (Thai, Chinese and sushi), as well as fragrant salads, like Greek, Caesar or Garden.

VITICULTURE NOTES:

The Clarksburg appellation is known for its unique microclimate. 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. This climate is ideal for growing many white varietals that are wonderfully aromatic with a crisp, fresh acidity. 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 hand picked in the morning and whole cluster pressed. Juice was cold settled and fermented cold in stainless steel tanks. The wine was allowed to sit on light lees for several months before racking. The wine was then finished for bottling, never seeing any oak or malo-lactic.

APPELLATION:

Clarksburg

ALCOHOL:

14.5% by Vol.

RESIDUAL SUGAR:

0.41 g/100 mL (%)

PH:

3.38

TOTAL ACIDITY:

5.8 g/L as Tartaric Acid

HARVESTED:

September 2009

BRIX AT HARVEST:

25.0° Brix Average

BOTTLED:

January 29, 2010

PRODUCTION:

420 cases

www.dancingcoyotewines.com