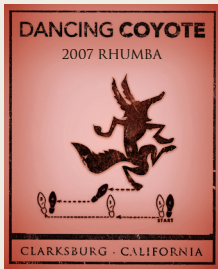




DANCING COYOTE WINES



2007 Rhumba

Appellation: Clarksburg, CA

Grapes: 52% Gewurztraminer, 22% Riesling, 16% Orange Muscat, 10% Chenin Blanc

Alcohol: 12.5% Alc. by Vol.

Residual Sugar: 2.10 g/100mL

pH: 3.48

Total Acidity: 5.8 g/L

Harvested: September 2007

Brix at Harvest: 23.0

Bottled: August 2008

Production: 885 cases

Taste: This off dry blend of Gewurztraminer, Riesling, Chenin Blanc and Orange Muscat offers sweet guava and honeysuckle fruit flavors that will make your tongue want to dance.

Food Pairings: Perfect as an aperitif. Try with most spicy dishes, particularly Asian or Indian food. Also pairs well with seafood and light pasta dishes.

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 handpicked in the cool morning and gently pressed, whole cluster, in our new Diemme membrane tank press. The juice was then cold settled, racked and fermented cold, to capture the lush fruit character. After a long cold fermentation, the wine stopped fermenting, leaving a small amount of natural residual sugar. After clarification and cold stability, the wine was bottled in early spring to capture the fresh, juicy fruit character.

www.dancingcoyotewines.com