



## DANCING COYOTE WINES



## 2006 Verdelho

**Appellation:** Clarksburg, CA

**Grapes:** 93.5% Verdelho,  
6.5% Chardonnay

**Alcohol:** 14.5% Alc. by Vol.

**Residual Sugar:** 0.56 g/100mL

**pH:** 3.52

**Total Acidity:** 5.5 g/L

**Harvested:** September 2006

**Brix at Harvest:** 25.5

**Bottled:** March 2007

**Production:** 1,200 cases

**Taste:** The Verdelho grape is a native of Portugal. With hints of toasted spice, this medium-dry style wine displays honeysuckle, pineapple and tangy citrus flavors that lead to a rich creaminess on the finish.

**Food Pairings:** This wine is a great alternative to Sauvignon Blanc and Chardonnay. Enjoy it with seafood and chicken, pork or veal.

**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 morning and whole cluster pressed on our new Diemme membrane press. Juice was cold settled and initially fermented cold in stainless steel tanks. The wine finished fermentation in small oak barrels for aging.

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