



2007 LATE HARVEST SEMILLON SONOMA VALLEY

There is a great French saying that goes: "La vie est dure sans la confiture (life is hard without some jam/marmalade). Those of you who know me from past ventures know that I always want to have some dessert wine around. I found a new challenge and a great endeavour in crafting this Late Harvest Semillon, I hope you enjoy it too.

Fig, Kiwi, Floral, Lime Honeysuckle and Peach aromas lead to a very complex and layered mid palate dominated by Lime, Caramel and Asian Pear flavors with enough acidity to lead to a very long and balanced finish. This wine goes great with traditional dishes such as Fois Gras and will stand up well as a wine to be drunk with the cheese course. A favorite of mine is ginger-vanilla ice cream with some white figs on the side.

Composition: 100 % Semillon, Sonoma Valley

Harvest Dates: October 2007

Fermentation: Neutral French Oak barrels.

Barrel ageing: 100% French Oak, old.

Bottling Date: February 2009

Production: 160 cases, packaged in 500 ml bottles.

Suggested Retail: \$ 35.00

Technical Data: Residual Sugar 22g/Liter - Alcohol 11.0% By Volume