2010 VERDELHO – HUERHUERO - ESTATE
The fruit for the 2010 Verdelho came from a small parcel on our estate Huerhuero Vineyard. It was picked at night by hand and pressed immediately. The wine was cold settled for 4 days, then it was racked off the lees and fermented at +/-55°F for 3 weeks in 80% stainless steel tanks and 20% neutral oak barrels. Lees stirring took place for an additional 5 months to enhance the flavors and richness of the wine. This Verdelho shows ripe, sweet fruit flavors with a rich, creamy texture.

TASTING NOTES
Color: Light gold
Aroma: Pear, melon, notes of tangelo and lemongrass
Taste: A balanced, lively and refreshing wine with creamy notes and ripe flavors.

RECOMMENDATIONS
Serve at: 50° – 54° F
Enjoy now through 2014
Store in dark dry place at 55° – 65° F
Pairing suggestions: Seafood dishes or light pasta (no tomato sauce)

TECHNICAL NOTES
Harvest date | Brix | Vineyard | Variety
-------------|------|----------|--------
09.21.10     | 23.8 | Huerhuero| Verdelho 100%

Aging: 5 months on its own lees in stainless steel tanks and neutral oak barrels
Bottling date: 02.07.11
Release date: 09.05.11
Cases produced: 224
Alcohol: 14.5%
pH: 3.68
Total acidity: 6.3 g/l
Residual sugar: Dry

Matthias Gubler, Winemaker
A Paso Robles perspective on an Old World variety